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# HOUSTON CIVIC CLUB COOK BOOK

# 1906

64-1 H

ARRANGED BY

MRS. C. M. CRAWFORD AND LADIES OF THE CIVIC CLUB

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MRS. V. Z. CRAWFORD
1906

(6)

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What can a family have on the table that will afford the same amount of comfort and satisfaction at so small a cost as a cup of good coffee? One pound of \* \* \*

## Maxwell House Blend

Will make 40 cups of delightfully rich and fragrant coffee that never fails to satisfy. SERVE IT. One and 5 lb. sealed cans at grocers.

Cheek-Neal Coffee Co.

Nashville - - and - - Houston

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# The Pure Beer

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# American Brewing Ass'n

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### The Houston Civic Club.

On the afternoon of November 11th, 1901, after due notice given, about fifty ladies assembled in the old Odd Fellow hall in the Mason block, and proceeded to organize a club along civic improvement lines.

Mrs. Margaret Hadley Foster called the meeting to order, and was elected as temporary chairman, Mrs. Nellie Stedman Cox being elected temporary secretary. Permanent organization was effected without any delay, by calling for the report of the Committee on Constitution and By-Laws, consisting of Miss Mamie Gearing and Mrs. B. A. Randolph, who had been asked to come prepared to act in this capacity. Their report was ready, and, after being duly discussed and amended, was unanimously adopted and signed by the ladies present as charter members, Mrs. Margaret Hadley Foster signing first, in recognition of her enthusiasm and energy in starting this movement. The election for offices of the permanent oganization resulted as follows: President, Mrs. O. T. Holt; Vice-President, Mrs. W. C. Crane; Recording Secretary, Mrs. L. W. Craig; Corresponding Secretary, Mrs. I. G. Gersen; Treasurer, Mrs. J. M. Cotton.

All of these ladies most gracefully accepted the honors conferred upon them save Mrs. Holt, who was absent in New York, and who, upon her return, felt compelled to resign, after holding the office a very short time, as she could not give the time required for the office. To fill this vacancy, a special election was held, and Mrs. T. R. Franklin unanimously elected President.

The club entered at once upon an active career of educating public sentiment in favor of a cleaner and more beautiful Houston. The courtesy of the Houston Post gave this club a space of their own in its Sunday edition, and this has been used for the promotion of the many excellent improvements the club has sanctioned and carried out.

This department is called "The City Beautiful," and Mrs.

## THE STORE THAT SATISFIES

CHANGE IN NAME—a change in policy
—a change in methods—a change in character of merchandise—a perfect transformation. We have builded this season as never before. Goods of the highest character now finds place here. Qualities are shown that were never attempted heretofore. Our present and future policy of carrying only the finer and finest grades of merchandise are clearly exemplified in our present showings—an exposition of the most varied and richest stocks ever presented by this store.

Satisfaction is one of the certainties of dealing with this big, fair and square store. If anything goes wrong we make it right—immediately, then and there—without question, quibble or controversy; without argument. That's OUR way of merchandising—the modern way—the way that bears the stamp of public approval. We give no premiums, but we guarantee our qualities and pledge our prices to be as low as reliable merchandise can be sold.

# MISTROT-MUNN CO., Inc.

Cor. Congress and Travis, Houston.

Dry Goods and Everything Men, Women and Children Wear.

William Christian has been its faithful editor from its inception.

The Civic Club has carefully abstained from "meddling" in politics, but it has two valuable city ordinances to its credit: the anti-expectoration ordinance, and the uniform garbage can law.

Turning its attention to the parkless condition of our city, it has set all of its Ward divisions to work on this question, until every ward has obtained a small park for its residents. Two of the old abandoned city cemeteries have, by the efforts of its members, been designated by the city council as park property, and these will be improved under its supervision.

The Civic Club has helped largely towards the establishment and maintenance of free music concerts, bi-weekly in the City Park during the summer months. The club also inaugurated the yearly "cleaning up days," when all accumulations of trash and debris are carted off by the city carts, while citizens try on that day to make some improvement in their premises. This, in the absence of a perfect sewerage and garbage system, has been a great help towards improving the sanitary conditions of the city.

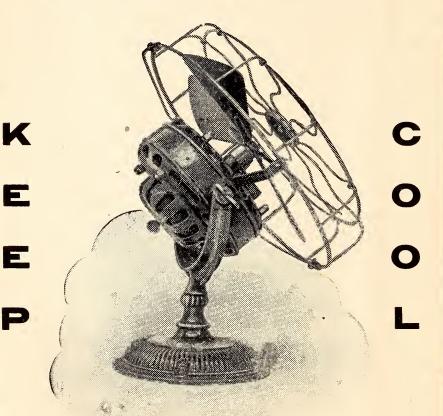
A few words about its method of organization may not be amiss. The Houston Civic Club is composed of six ward divisions united under a set of general officers; its business is conducted by a Directory, which meets once a month, to receive reports from the officers of each ward. Any white woman of good moral character is eligible to membership upon payment of fifty cents initiation fee, and fifty cents yearly dues.

# DURING THE HOT SUMMER MONTHS USE AN ELECTRIC FLAT IRON, IT'S



CHEAP LEAN ONVENIENT OMFORTABLE

If You Still Use the OLD Kind
Use An Electric Fan and



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#### OFFICERS OF THE HOUSTON CIVIC CLUB.

President, Mrs. T. R. Franklin, 904 Travis Street. Vice-President, Mrs. William Christian, 1110 Clay Avenue. Recording Secretary, Mrs. Elizabeth Strong-Tracy, 1909 San Jacinto. Treasurer, Mrs. W. H. Kirkland, 1505 Polk Ave. And six Vice-Presidents, who preside over their respective wards:

#### FIRST WARD DIVISION.

Vice-President presiding, Mrs. Charles Zinnmer, 1016 Congress Ave. Secretary, Mrs. Dr. Morrow, Extension Houston Ave. Treasurer, Mrs. Sarah Keith, Colorado Street. Delegate-at-Large, Mrs. Chas. S. Fisk, 1307 Edwards Street.

#### SECOND WARD DIVISION.

Vice-President presiding, Mrs. W. W. Glass, Harrisburg Road. Secretary, Mrs. W. A. Burkett. Treasurer, Mrs. Sigmund Westheimer. Delegate-at-Large, Mrs. March Culmore, Hamilton and Magnolia Sts.

#### THIRD WARD DIVISION.

Vice-President presiding, Mrs. Robert Dancy, 1308 Jackson Street. Secretary, Mrs. J. W. Wilkinson, Fannin Street and McGowan Ave. Treasurer, Mrs. T. C. Dunn, 1104 Lamar Ave. Delegate-at-Large, Mrs. E. K. Dillingham, 1214 Rusk Ave.

#### FOURTH WARD DIVISION.

Vice-President presiding, Mrs. Ben Fort Smith, 904 Travis Street. Secretary, Mrs. W. B. Fordtran.

Treasurer, Mrs. A. S. Dyer.

Delegate-at-Large, Mrs. J. M. Gibson, Travis Street.

#### FIFTH WARD DIVISION.

Vice-President presiding, Mrs. Frank Eller, 2202 Clark Street. Secretary, Miss Eva Spangler, 413 Gargan Street. Treasurer, Mrs. S. C. Curtis, 2001 Freeman Street. Delegate-at-Large, Miss Carrie Fowler, 2008 Maury Street.

#### SIXTH WARD DIVISION.

Vice-President presiding, Mrs. Wm. Mather. Secretary, Mrs. W. H. Peregoy. Treasurer, Mrs. W. H. McAuliffe. Delegate-at-Large, Mrs. M. A. Tajan. Houston's Great White Furniture Palace

# **STOWERS**

Special Inducements To Nest Builders



# OUR STOVES AND STEEL RANGES ARE ABSOLUTELY GUARANTEED.

Forty cook books won't make a poor stove cook a good dinner. You take no chances when you buy stoves from us, for it goes to you with the distinct understanding that it must do the work satisfactorily or you get your money back

#### TRY OUR MIKADO 6-HOLE STEEL RANGE

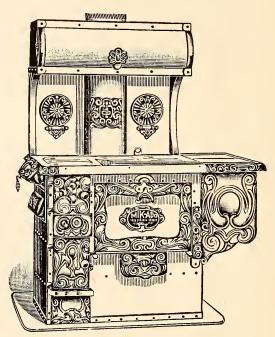
18-inch oven with large warming closet.... \$25.00 Good Cook Stoves. Our No. 7 Woodbine....\$7.50



## A HUNDRED DOLLAR SADDLE ON A TEN DOLLAR HORSE.

is no more out of place than a well-cooked dinner served in a dining room that lacks taste in its furnishings. Agreeable—not, necessarily expensive—Dining Suits lend additional charm to your dinners. It aids digestion, too—and our prices never disturb it.

Dining Room \$35.00 On Up to Suites From \$35.00



# WHITE MAPLE ODORLESS KITCHEN CABINETS

We have an extensive assortment of these cabinets. They are the only really practicable and moderate-priced kind.

Every well-regulated kitchen should have one of these labor-saving cabinets. Prices range from \$4.50 up to \$20.00

The largest stock of Floor Coverings in Dixie Land, and at prices that compare favorably with Eastern markets.

STOWERS Houston's Greatest Carpet Store

#### CONSTITUTION AND BY-LAWS HOUSTON CIVIC CLUB.

#### CONSTITUTION.

#### ARTICLE I.

Name.

This Association shall be known as the Houston Civic Club.

#### ARTICLE II.

Object.

The object of this Association shall be to promote by education and active co-operation a higher public spirit and a better social order in the City of Houston, and to that end this Association pledges its support and influence to encourage the cleansing and beautifying of public buildings, the proper care of vacant lots, the improvement of back yards, the establishment, maintenance and cleanliness of good roads, streets, alleys and sidewalks, the preservation and appropriate marking of historic buildings, monuments and localities, the preservation of groves and natural features, the preservation of native plants, animals and birds, the removal of unsightly places, bill-boards and objectionable advertisements, the establishment of rest rooms, the promotion of school gardens, the improvement of school grounds by the planting of trees and flowers, and the beautifying of homes by flower gardens.

#### ARTICLE III.

#### Prize Awards.

This Association shall have authority to make such award of prizes for specially meritorious improvement within the scope of its objects, as it may deem proper.

#### ARTICLE IV.

#### Membership.

Section 1. Any white woman residing in the City of Houston, who is in harmony with the aims and objects of this Association, may become a member thereof upon the terms and conditions hereinafter stated.

Sec. 2. Active membership shall be confined to women only. Any woman desiring to become an active member shall make application to the Club, accompanied by one year's dues; provided, however, any white female teacher actively employed in the public schools of Houston may be entitled to all the privileges of active membership upon compliance with all the conditions prescribed in this section, except payment of annual dues.

Sec. 3. Both white men and women may become honorary members of this Club, but such membership does not carry with it the right to vote or hold office, and shall not give them any interest in the property of the Club.

## BEAUTIFUL

# PLUMBING

AND

# Lighting Fixtures

## IN STOCK

Why buy from pictures when you can see exactly what you are getting? We have the prettiest showrooms of their kind in the Southwest, and we welcome your inspection.

Our prices are reasonable, and we guarantee everything.

If it has the K-B mark it is right.

Keithly, Barber & Co.



915 Capitol Ave.

#### ARTICLE V.

#### Fees and Dues.

Section 1. Each active member, except as hereinbefore provided, shall pay annual dues of fifty cents.

Sec. 2. Honorary members shall pay annual dues of five dollars.

#### ARTICLE VI.

#### Officers-Their Election and Duties.

- Section 1. The officers of the Civic Club shall be a President, a General Vice-President, and one Vice-President from each ward, Corresponding Secretary, Recording Secretary, and Treasurer, all of whom shall be elected by ballot at the annual meeting, except Ward Vice-Presidents, hereinafter provided for.
- Sec. 2. The government of the Club shall be vested in a Directory of seventeen members, composed of the officers of the Club and six members at large, one from each ward, to be elected at the annual meeting, and nine shall constitute a quorum for the transaction of any business.
- Sec. 3. There shall be a Nominating Committee, composed of two members from each ward division, to be selected at the regular meeting in September of their respective wards. This committee shall elect its own chairman.
- Sec. 4. The elections of officers and directors, with the exception of Ward Vice-Presidents, hereinafter provided for, shall take place on the first Saturday in November, voting to be by ballot and conducted by two tellers and a clerk elected by the Directory. Notice of said election shall be given one month in advance at a meeting held the first Saturday in October for this purpose. Voting by proxy shall not be allowed.
- Sec. 5. The Ward Vice-Presidents shall be elected by their respective wards at a general meeting of the same, to be called and presided over by the President for that purpose. The election shall be by ballot, and shall be conducted by two tellers and a clerk. Voting by proxy shall not be allowed. Each Ward Vice-President may select her secretary and treasurer at the regular meetings.
- Sec. 6. The President shall preside at all meetings, appoint committees not otherwise provided for herein, and have general supervision of the affairs of the Club.
- Sec. 7. The General Vice-President shall assume the duties of the President in case of her absence or inability to preside.
- Sec. 8. The Ward Vice-Presidents shall preside at their respective ward meetings and shall be chairmen of the same.
- Sec. 9. The Recording Secretary shall take the minutes and record the proceedings of the Club in a book to be kept for that purpose, and shall keep a roll of members, resignations and removals.
- Sec. 10. The Corresponding Secretary shall conduct the general correspondence of the Club, and shall attend to all press notices at request of the President.
- Sec. 11. The duty of the Treasurer shall be to keep the accounts of the Club with the ward treasurers and all parties having dealings with the Club. She shall receive all moneys for fees, dues, donations, etc., and

## DOES FURNITURE AT LOW PRICES INTEREST YOU?

ECONOMICAL housewives will quickly recognize our reason for the question. We are manufacturers and wholesalers, as well as retail Furniture dealers, which puts us in position to sell goods at a saving to you.

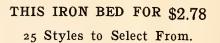
At this season of house cleaning you will need the old mattress or pillows renovated. We have the only machine in Texas for their proper remaking. Let us figure with you.

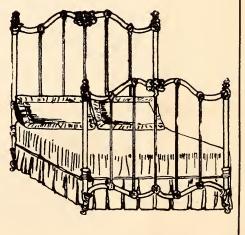


#### THE PRINCESS MATTRESS

THE "Princess" is superior to any mattress upon the market today, either in workmanship or material. Let us place one in your home and if not satisfactory in 50 nights we will refund your money, price \$15.00.







THIS represents our best make stoned lined (White Mountain Grand) easy of access; nothing to get out of order—nothing to repair, the finest and coldest box—plus a little colder. To see is to buy, price \$24.95. We carry all styles and sizes from \$3.93 up.

#### H. W. LOTTMAN FURNITURE COMPANY

PHONE 1502.

210-212 MILAM STREET

shall keep a strict account of such moneys received and spent, and report same once a month to the Directory. She shall make an annual written report to the Club.

#### ARTICLE VII.

#### Meetings.

- Section 1. The annual meeting shall be held the first Saturday in November, public notice of same being given by the Corresponding Secretary through the press.
- Sec. 2. The Directory meeting shall be held on the first Saturday of each month.
- Sec. 3. Special meetings of the Club may be called at the discretion of the President, by order of the Directory, or at the written request of five or more members of the Club. The call shall state the object of the meeting.
- Sec. 4. Ward meetings shall be held the last week of each month, said meeting to be reported by the chairman, in writing, at the next meeting of the Directors.

#### ARTICLE VIII.

#### Amendments.

- Section 1. This Constitution may be amended at the annual meeting by a two-thirds vote of the members present.
- Sec. 2. A standing committee, composed of one member from each ward, shall be appointed by the President, annually, to whom shall be referred all proposed amendments to the Constitution, By-Laws and Rules during the year. Said committee shall prepare all such amendments for ratification by the annual meeting. This committee on Constitution and Ey-Laws is to make written report at the general meeting of the Club in October.

# Receipt For Saving Money

Buy Your Groceries from the Old Reliable Firm of

Henke & Pillot

Houston - - - Texas

#### THE STORY OF A CAKE.

It is a well known fact in this community that Glenblythe, the old country home of the Afflecks, situated seven miles northwest of Brenham, is said to be a haunted house. When I went there to live many years ago, I found it very hard to keep a cook. My experience with the tidy(?) German immigrant, the educated field hand, and the free white American would fill a volume. If I sent to "the uttermost parts of the earth" for a servant, some old inhabitant would soon tell her of "the hant," and lo! she was not, for the next train "took her." At last I was entirely without help, and handicapped by inexperience of domestic economy.

One morning after we had fared sumptuously, on tinned things, and I was trying to remove the debris of unwashed dishes from the long kitchen table, there was a light tap on the door. I opened it to find a real old-time negro woman, a veritable picture from the past, standing on the step. Her short dress of blue and white checked cotton, snowy apron and brilliant turban, proclaimed her identity with ante-bellum days.

"Good morning', mistis'," she said, with a low courtesy, while a broad smile wrinkled her black face. "Does you want a cook?"

I could not have replied with greater alacrity if St. Peter had asked if I wanted a crown! She came and remained with us for years, and taught me many practical things not written in books. It was a long time before she heard of the "ghost," and then we kept her by the greatest efforts of persuasion. She would never enter a room alone, or remain in the kitchen one moment unless the thickly braided head of a little negro was at her elbow. She was the best cook I ever had, and kept our table filled with old-time dishes, made by generous recipes of the past. She had a great contempt for modern cookery, and layer cakes in particular.

"Dey is jess batty cakes, honey," she would say. "Any

# Recipe for Boys' Dressing

First Catch the Boy, Skin Off His
Old Suit and Go to



#### EXCLUSIVE BOYS' STORE

G OOD wives take a pride in their housekeeping. And to have people say that you are a good cook is encouraging.

#### NOW ISN'T IT

GOOD mothers are careful in buying Boys' clothes. They should be as particular about getting the right kind as in buying pantry supplies.

Most of them are, and it speaks well for a woman's good judgment.

We can help you more than ever. For Style, Variety and Value our second floor is in a class by itself.

Bring the Dressing to a Nice Brown and serve well with Haberdashery Sauce.

#### STYLE ORIGINATORS FOR LITTLE FELLOWS

MEN'S STORE FIRST FLOOR

411-413 Main Street HOUSTON, TEXAS

BOYS' STORE SECOND FLOOR fool niggah can make dem! You gimme plenty aigs, cream, flour, butter an' sugar, an' den go 'way fum here twel I calls you.''

And when she did call me, I always found the finest loaf cakes, light and rich, "wid de co'cnut, choc'late, reesons an nuts all inside, not 'tween batty cakes," as the old woman would remark.

One day while the Christmas cooking was progressing, a press was opened that had been closed for years and years. Lying on its cobwebbed shelf I found a folded paper, gray with dust, and yellow with age, and across it was written, "Recipe for a fine white loaf cake." I read it aloud at once to my old cook and told her to make it for Christmas.

"I can't do it, mis'tis," she said. "I ain't gwine tech dat cake! I's a mighty ole nigger an' ain't never had no 'casion to monkey wid a ghos' yet, and Gord knows I ain' gwine give no ghos' a chance to monkey wid me!"

"But auntie," I insisted, "this does not belong to a ghost, for it was only laid there and forgotten years ago by some lady of the family."

"Well, chile," she replied, "ain' dat lady daid now? 'Specks she jess de one what walks roun' here ev'y night an' plays dat ole piana in de parlor, an' groans an' shakes at de doors an' windo's. Ef I makes dat cake she gwine stan' up befo' me in de dark, an' her bones gwine rattle in her grave cloe's twel dis ole nigger sceared plum to def. No ma'am! I'se a 'spectable church member an' cook widout takin' orders fum ladies in dey windin' sheets."

I saw that further argument was useless, and prepared to make the cake myself, though the old woman begged me to desist, and took her seat in a distant corner of the kitchen, with her black hands folded on her white apron, in restless idleness.

"You'se gwine er bring a bad Chris'mas on dis house, honey," she said. "Yes you is! a foolin' roun' wid dat daid 'oman's scrip'sions. I spec we all gwine ter be pulled outen our beds at midnight to dance de cakewalk wid ghos' pardners. Oh! Dar she! Dar she!" she cried, with trembling terror.

I turned suddenly to find the old woman lying back in ex-

BURSON
FASHIONED
HOSE
The Only Hose
that is
Knit to Fit
Without a
Seam
Narrowed Ankle

No Seam Here

Something New In Hosiery.

Read of It.

What a Stocking Should Be and Why It Should Be So

Stockings should fit. To make them fit most stockings have seams, but stockings with seams are bad for the feet. Most seamless stockings are as straight as a string after washing—they were stretched to look as though they would fit—and the "stretch" washed out.

The only seamless stockings that fit are the "Burson Fashioned Stockings." They are called "Fashioned" because that is the trade name for stockings that fit. Tapering at the ankle, widening at the leg, and having a shaped foot.

Now, most stockings that have these good points also have seams. The Burson Stockings have no seams—they are knit on a special machine, that shapes the leg, ankle, heel and toe, just as neatly as grandmother did with her needles.

Because they are thus beautifully shaped to fit, yet without seams, are smooth and comfortable to the feet, and wear better than other stockings; they are called **Burson Fashicned**; no other stockings have these good qualities combined.

GUARANTEE—We will give a new pair for every pair that fails.

Foot Comfort depends as much on the stockings as on the shoes. Your feet cannot be comfortable in the best of shoes if your stockings have hard seams, wrinkles and creases. Have your stockings fashioned the **Burson** way.

# LEVY BROS.

MANUFACTURERS AGENTS

treme fright, and a large white turkey, which she had mistaken for the ghost lady, entering the open door. Shaking in every limb she arose from her chair and left the room highly insulted at my hearty laughter. As she went out she remarked with great dignity:

"Well, mistis, I can't temp' Prov'dence no longer. When you gits through wid dat cake, if you is alive, you kin call me fum de back doo'," and on she went, muttering: "Ain' got no spec't fur nothin." Jis dyin' a laughin' at de livin' an' de daid."

Then I proceeded to make that cake according to the recipe. I beat the whites of sixteen eggs until perfectly stiff, and sieved five cups of flour and one tablespoon of yeast powder together three times; mixed one cup of butter and three of sugar to a fine cream, and stirred in alternately the eggs and flour, beating thoroughly. At the last I added one-half cup of thick sweet cream, and one teaspoonful of lemon flavoring, and stirred the mixture until it was foamy as yeast. I had in my posession a large pan of heavy black tin that was fifty years old, into which (after lining bottom and sides with paper) I poured the batter. I baked it three hours, keeping it closely covered all the time, and the oven barely warm during the first hour. And it rose and rose, until the old pan was filled with its snowy softness, and the great kitchen scented with its delightful aroma. When baked it slipped as smoothly from the mould as a nut from its shell, and the artist of the house adorned it with white blossoms of sparkling icing.

Years have passed since I found the old recipe, but one of these beautiful cakes has always adorned our Christmas table, and ofttimes happy girls have sweetly dreamed above its fragrant slices, for it has been the "brides cake" of many a joyous wedding feast.

MARY HUNT AFFLECK.

# Hy. HENKE ARTESIAN ICE AND REFRIGERATING CO.

**Manufacturers of** 

# PUREICE

**Both Phones 256** 

HOUSTON - - - TEXAS

#### SOUPS.

#### TURTLE SOUP.

For family of eight or ten. Take 3 pounds turtle meat, cut into small pieces, fry until almost brown, to which add 1 gallon of boiling water, boil for an hour, then add 1 table-spoonful whole spice, 1 of cloves, finely chopped peeling of 2 lemons, and 8 bay leaves; let all boil until meat and bone separate, remove bones, salt and pepper to taste; when almost ready to serve add large kitchen spoonful of Lea & Perrin's sauce; have boiling water and add as original diminishes. Have finely chopped 1 dozen hard-boiled eggs, into each soup dish served put 1 tablsepoonful chopped eggs. Add claret or sliced lemon at table. This soup requires three hours to cook, and needs almost constant attention. Bay leaves may be dipped out when serving, but do not strain.

MRS. W. W. GLASS.

#### OYSTER SOUP.

Take one-half pound soup meat, 1 quart of water; season with green onions, salt and pepper; let boil one and one-half hours; when ready to dish up turn in 3 dozen oysters. Let boil, then thicken with 1 tablespoonful butter. Put yolks of 2 eggs in soup bowl, pour over slowly so as not to curdle. Put in oyster crackers and send to table.

MRS. J. L. SOUZA.

#### CREAM OF TOMATOES.

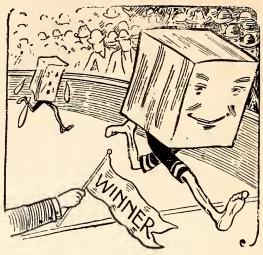
One quart can of tomatoes, 3 pints milk, 1 large tablespoonful of flour, 1 of butter, pepper, salt and soda; put the tomatoes on to stew with a couple of slices of onion; strain, add one-half teaspoonful soda, boil milk in double boiler, leave enough to mix flour, add with tablespoonful of butter, cook 10 minutes. Season to taste, add strained tomatoes. Serve immediately.

MRS. BILL.

#### GUMBO.

Put one cupful salt pork into dish and fry crisp, add 2 large onions sliced, dredge with flour until brown, add 1 can tomatoes, 1 bay leaf, 2 Irish potatoes cut fine, 1 can of oysters, put in 3 quarts boiling water and add 1 can shrimp, salt and pepper. Boil two hours, and just before serving add 1 table-spoonful of gumbo file and allow to boil up once. Remove

# Our Ice Wins



Wherever there is competition. Because of its fine enduring qualities, its

#### ABSOLUTE CLEANLINESS

and its inexpensiveness. Our facilities for satisfactorily serving customers are unequalled. If you want the best Ice procurable you want Our Ice.

#### CO-OPERATIVE ICE CO.

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OFFICE, 1013 PRESTON AVE.

### **PATRONIZE**

# Crystal Ice & Fuel COMPANY

# FOR ICE AND COAL

Offices 1118 Preston St.

Both Phones 430

N. L. CASPERSON, Prop.

and serve with boiled rice. In season okra adds to this dish, being fried with the onions.

MRS. W. M. BRUMBY.

#### SPLIT PEA SOUP.

One gallon water, add 1 pint yellow split peas, 1 tablespoonful salt, 1 teaspoonful pepper, 1 large Irish potato, 1 large onion, small piece garlic, 1 teaspoonful of parsey minced together. Cook slowly three hours, then add 1 cupful cream, in which 1 kitchen spoonful of flour has been dissolved.

MRS. L. VON HOFE.

#### ASPARAGUS SOUP.

Have the meat well boiled, strain off the liquor and add to it a bunch or can of asparagus and a little chopped celery; season with pepper and salt and boil for twenty minutes.

MRS. T. W. HOUSE.

#### CRAB BISQUE.

Fry 2 large onions in bacon fat, add 2 cupfuls tomatoes, about 3 pints water or plain soup stock if you have it; boil until tomatoes go to pieces, then add 1 dozen crabs scalded and cleaned, 6 whole allspice, one-half grated nutmeg, salt and pepper to taste, boil 30 minutes, then add 1 pint milk and 2 tablespoonfuls of flour, and allow to boil up once.

MRS. C. L. FOX.

#### VEGETABLE SOUP.

One gallon water, 1 and one-half cupfuls barley, 1 can of tomatoes, 1 potato, 1 onion, 1 teaspoonful of parsley, 1 small turnip, one-fourth small cabbage minced together, dash of red pepper, 1 teaspoonful black pepper, tablespoonful salt, boil with good rich soup bone for three hours.

MRS. L. VON HOFE.

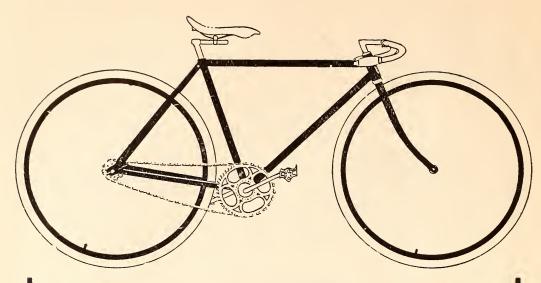
#### CHICKEN SOUP.

Cut up a large chicken, boil gently in 3 quarts of water, removing all scum. To one-half gallon soup add one-half pint rice, a few sprigs of parsley, pepper and salt to taste. Boil until chicken is done, add one-half pint sweet milk, 1 table-spoonful corn starch stirred into spoonful of butter. Old fowls are best for soup.

MRS. F. A. HYATT, Beaumont, Texas.

#### CRAB GUMBO.

Prepare one-half dozen crabs, 2 onions chopped fine and browned in tablespoonful of butter, heaping tablespoonful of



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browned flour, 1 pound can tomatoes; turn crabs into it and add pint boiling water; let simmer half an hour, adding 1 tablespoonful of Lea & Perrin's sauce, 2 of tomato catsup, salt and pepper to taste. Fry separately 1 pint finely chopped okra and small pieces of ham, which add to whole. Use sliced lemon. In case ham is not handy salt pork may be substituted.

MRS. DR. G. A. McDONALL.

#### NOODLES FOR SOUP.

Beat an egg, add a little salt with flour enough to make a stiff dough, roll into thin sheet, fold it over and over, cut thin slices from the end and drop them into the soup. To brown flour for soup, place it in the oven, and let it brown, stirring constantly. When carrots are used in soup, they are better grated.

MRS. L. HENRY.

#### GREEN CORN SOUP.

Take 6 ears of corn, grate, and boil the cobs in water enough to cover them; when done remove the cobs and use the water in which they have been boiled to stew the grated corn; add 1 quart of sweet milk when ready to serve, letting it boil after the milk is poured in. Season with butter, pepper and salt.

MISS SARAH FULLER.

#### OYSTERS.

#### CREAMED OYSTERS.

To one-half tablespoonful butter, melted in a saucepan, add 1 heaping tablesponful of flour. Cook a few moments and stir in gradually 1 cupful hot milk. Season with salt, pepper and 1 teaspoonful celery salt. Wash and pick over 1 pint fine oysters, boil them in their own liquor until plump, drain and pour over them the sauce.

MRS. E. N. MILLS.

#### SMOTHERED OYSTERS.

Put 1 tablespoonful butter in a covered saucepan with half a salt spoonful of white pepper, 1 teaspoonful of salt and a dash of cayenne pepper. When hot add 1 pint of oysters, cover closely and shake the pan to keep the oysters from sticking. Cook for three minutes. Serve hot on toast.

MRS. E. N. MILLS.

#### OYSTERS AU GRATIN.

Take 50 large or more small oysters, boil in their liquor until the edges curl; set aside. Then take 2 cupfuls of toasted bread crumbs, 1 stalk of the white celery, parsley chopped fine, GOOD FOR SUNSHINE—BETTER FOR RAIN

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one-half cupful melted butter, 1 can mushrooms cut in half, Lea & Perrin's sauce, catsup, cayenne pepper and salt and mix well. Take the oysters and mix in a spoonful or two of their liquor. Grease deep shaped oyster shells, put in some of the above mixture, with butter and bread crumbs on top. Bake in hot oven until brown, and serve at once.

MRS. EMIL LEVY.

### SCALLOPED OYSTERS OR OYSTER PIE.

Oysters, cracker crumbs, butter, pepper, salt, milk—cream is preferable. Pan of sufficient size to hold all the ingredients and leave room for the oysters and crumbs to swell about a third. Place small lumps of butter over the bottom of the pan, cover it with oysters, sprinkle very little salt and pepper over them. If the liquor of the oysters is salty do not add any, as that, with the butter, will make it salty enough. Cover with cracker crumbs; repeat this until the pan is twothirds full, having the top layer of cracker crumbs and butter. Pour over all the oyster liquor and cream until entirely Bake in a hot oven. This is important, as the pie will become soggy unless quickly cooked. A few minutes is all that is necessary to plump the oysters and soak the crumbs; and brown the pie. Not to be cooked until needed to serve MRS. ELIZABETH STRONG-TRACY. at once.

### OYSTERS AU GRATIN.

Put oysters in a pan, let come to a boil, then strain them through collander; chop up a quantity of celery, can of mushrooms, a little garlic, red pepper, ginger, tablespoonful catsup, 2 tablespoonfus Lea & Perrin's sauce, some bread crumbs, 2 tablespoonsful butter, then put in shells and put bread crumbs on top and bake.

MRS. ALBERT CRAMER.

#### BROILED OYSTERS.

Drain the oysters thoroughly, place on a hot soapstone griddle; when done edges will curl. **Sauce**—large tablespoonful butter, pinch of salt, cayenne and black pepper, tablespoonful Lea & Perrin's sauce; put oysters in sauce and cook for a minute. Serve on toast garnished with lemon and parsley.

MRS. J. A. SIMS.

### OYSTER OMELET.

Chop fine 12 large oysters, beat 6 eggs and add a spoonful of flour, rub smooth in milk, season with salt and pepper and a little melted butter, fry in one omelet and serve hot.

MRS. BARRETT.

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### OYSTER PIE.

Line a pie plate with good crust, drain 4 dozen oysters and put into the dish, cut a rounding tablespoonful of butter into small bits and spread over the oysters, dust with salt and pepper. Cover with upper crust, rolled very thin, and brushed with the beaten yolk of an egg.

MRS. C. R. McARDLE.

### OYSTER LOAF.

Take a fresh loaf of baker's bread, a hot one is best, cut out the top crust carefully, remove the inside part, leaving the bottom crust and sides, butter the inside well and fill to the top with hot fried oysters. Put slices of pickle over the top. Put on the upper crust and keep until the bread is flavored with the oysters.

MRS. C. B. PARKER.

### FISH.

### FISH CHOWDER.

Fry five or six slices of fat pork crisp, in the bottom of a granite pot you are to make your chowder in. But a layer of sliced onions, Irish potatoes—about 3 or 4 of each—1 sliced apple, a few tomatoes, or a small can, a few whole cloves and allspice, a few bay leaves, slices of lemon, a little parsley, a little chili pepper, salt, black pepper. Pour in enough cold water and stew gently for an hour. Cut up two or three pounds of some large fish into pieces 2 inches square and put in pot with the rest. Cover the pot and cook slowly for about half an hour, or until the chowder is thoroughly done. It may be thickened with flour and butter rubbed together. Serve sliced lemon, chopped hard-boiled eggs and pickles with the chowder.

MRS. J. H. ROTHWELL.

#### DEVILED CRABS.

Boil and take out the meat of six crabs, add to this 4 boiled eggs, piece of butter the size of two eggs, half a lemon, salt, cayenne pepper and Lea & Perrin's sauce to taste; 6 crushed crackers. Place in shells of crabs and bake.

MRS. T. W. ARCHER.

#### BAKED RED FISH.

Take a 5-pound red fish, leave it whole, season well with salt, pepper and cayenne, put the fish in long baking pan and cut slices of white onion, green onions, sweet peppers, celery, parsley, large spoonful of butter, 2 tablespoonfuls catsup, 1 of Lea & Perrin's sauce, 3 tablespoonsful tomatoes, dredge with

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little flour, add 1 wine glassful of claret and water enough to bake fish. It can also be dressed with oysters or shrimp. Add 1 bay leaf and a few slices of lemon.

MRS. H. SASS.

#### CREAMED LOBSTER.

One can lobster, 1 pint milk, 2 tablespoonfuls of butter, 1 of flour. Melt butter in pan, add flour, stirring briskly, add milk and boil until it thickens. Season with salt and white pepper and add lobster. Serve at once on toast.

MRS. WM. M. BRUMBY.

### FISH CHOWDER.

Boil nice sized red fish, take bones out, 1 large spoonful of butter, flour enough to thicken and brown; put in small piece of onion, pour water the fish was cooked in slowly, put in 4 lrish potatoes, cut in small cubes, 1 can tomatoes, 1 spoonful Lea & Perrin's sauce, salt and pepper, celery and parsley. When the potatoes are done peel a lemon, cut in small pieces and boil about 5 minutes before serving; put in the fish.

MRS. EMIL LEVY.

### COUR BOUILLON FISH.

A 5-pound red fish or red snapper, cut in slices not too thin, lay in salt for half an hour. Make sauce, 2 large tablespoonfuls of butter, put in stew pan, put into this a whole red onion, piece of garlic cut small; when very light brown add 2 tablespoonfuls of flour, then add a large spoonful of tomatoes, parsley, celery, green onions, salt, red pepper, black pepper, 1 pint of claret wine. After the sauce is well cooked, drop in the fish and 2 or 3 spoonfuls of butter and a can of mushrooms. Have thick piece of toast cut diamond-shape and fried in butter. Garnish dish with bread, when ready, and hard-boiled eggs.

MRS. A. LIPPER.

### MAYONAISE OF FISH.

Tie up in a napkin a fine red fish or trout and boil in a shallow dish; season the water well with onion, a bouquet composed of bay leaves, thyme, parsley, celery, green onions, lemon, and salt to taste; put small potatoes around the fish, and when all is done prepare your mayonaise and serve with fish.

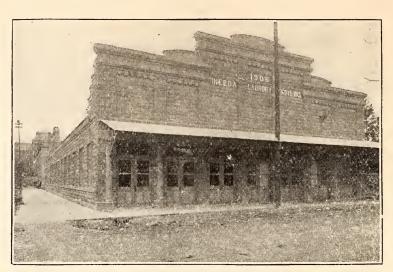
MRS. MAX CRAMER.

### SAUCES FOR FISH.

### MAYONAISE FOR FISH.

Take the yolks of 3 raw eggs, stew in olive oil slowly until

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it becomes thick, then add celery, green onions, pickles and parsley, finely chopped; lastly the pieces of a lemon and salt and pepper to taste.

MRS. MAX CRAMER.

### ALMOND SAUCE FOR FISH.

To 3 pounds of fish take 1 and one-half cupfuls of stock, the yolks of 4 eggs well beaten, a little cayenne pepper, pinch of salt and sugar; boil until it thickens, then add 1 cupful of bleached and grated almonds and pour over fish.

MRS. ALBERT CRAMER.

### EGG SAUCE FOR FISH.

Melt 2 tablespoonfuls of butter, add 2 of flour and cook until it bubbles, now add 1 cupful milk, one-half level teaspoonful salt; cook 5 minutes in double boiler and add 2 hard-boiled eggs chopped coarsely.

MRS. HARRY O'NEIL.

#### STUFFING FOR FISH.

Pour one-quarter cupful of melted butter on 1 cupful of cracker crumbs, add one-fourth level teaspoonful salt, a few drops of onion juice, a teaspoonful finely chopped parsley.

MISS N. E. KINDRED.

### DRESSING FOR CRABS OR BOILED FISH.

A tablespoonful of butter, creamed with mustard, salt, pepper, vinegar, yolks of 2 raw eggs; mix well, then put on fire and stir until it becomes the consistency of custard.

MRS. V. R. LAMB.

### MEATS.

### STEAK WITH OYSTER BLANKET.

Have a rump steak cut one and one-half inches thick; trim off the superfluous fat and broil six minutes over clear bright coals. Place it on a heated platter and season with butter, salt and pepper. For a pound of steak take one and one-half cupfuls of oysters, drain, lay the oysters over the top of the steak and set the platter on grate in oven until they begin to curl. Do not broil steak quite as much as you would if it was not to be cooked further in oven; over cooking makes it indigestible.

MISS ALICE E. WHITAKER.

### VEAL DOUB.

Take 3 pounds round veal, put on fire with tablespoonful lard, let brown on both sides; when brown put in one-half

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can tomatoes, small piece of garlic, green pepper, two green onions; let cook well and cover with water; cook until very tender, then thicken with tablespoonful of flour.

MRS. J. L. SOUZA.

### GOULASH.

Take 1 pound fresh pork, cut in small squares, 2 potatoes cut in squares, 1 tablespoonful butter in pan. Steam pork half hour, then add 1 teaspoonful salt, 1 onion chopped fine, 1 teaspoonful red pepper, one-half teaspoonful black pepper, 1 small can tomatoes. Steam until done.

MRS. JOHN FREDERICKS.

### FRICASEE OF CHICKEN.

Cut the chicken in small pieces as for frying. Place 2 table-spoonfuls butter in iron saucepan, when hot put in pieces of chicken previously dredged with flour. Brown all nicely, add 1 ounce of flour, stir until brown, then add 1 pint of boiling water or stock; salt to taste, add black pepper, teaspoonful onion juice and a teaspoonful lemon juice; cover and let simmer gently until tender.

MRS. DAVID WOODHEAD.

### OPOSSUM AND POTATOES.

Place opossum in pan, season with salt, cayenne pepper, tablespoonful Lea & Perrin's sauce; cover liberally with flour; pour over sufficient cold water to half fill pan. Put in oven and bake, basting often. Peal and cut in halves 4 sweet potatoes, let boil until easily pierced with fork, take up and place around the opossum, let all cook together for half or three-quarters of an hour. Serve on hot dish, garnished with parsley.

MRS. T. W. ARCHER.

### STEWED BRAINS.

Wash the brains in cold water (removing all skins) and cover with water and boil for half an hour (do not pour off the water in which the brains are boiled). Add a sliced onion chopped fine; salt, pepper and a tablespoonful of butter; let cook for twenty minutes, then thicken with flour; cook for seven minutes longer. Can be served on toast for breakfast or for a picnic sandwich.

MRS. ROBERT CLARKES. ·

### VEAL LOAF.

Two pounds of veal (ground fine), 1 small onion chopped fine, 3 well beaten eggs, 4 rolled crackers, 1 tablespoonful butter, 1 tablespoonful of salt, 3 tablespoonfuls of milk, 1 teaESTABLISHED 1838

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Yard Eggs and Dressed Poultry

W. F. PULS, STALL 1, CITY MARKET spoonful of black pepper, one-quarter teaspoonful of red pepper; mix all together in loaf, put in pan with spoonful of hot lard, sprinkle with flour; pour over the loaf one-half can of tomatoes, and bake. Serve hot or cold with sliced green peppers.

MRS. WALTER CLARK.

### FRIED STEAK.

Cut the edges of the steak in several places so that it will not curl up. Slowly heat a heavy iron frying pan thoroughly, previously adding enough grease to keep the steak from clinging to the pan; turn after the one side is thoroughly browned. Season with salt and pepper when placed on a hot serving dish.

MRS. VIRGIL McCUTCHEON ELLIS.

#### ROAST VEAL.

Take three and one-half pounds of shoulder of veal, rub well with bruised garlic and onion, salt, pepper and flour; place in deep pan, surround it with 3 kitchen spoonfuls of lard, three and one-half spoonfuls of flour and 1 small sliced onion. Place in oven. When well browned add slowly, stirring all the time, 3 teacupfuls of water, baste often and bake in moderate oven three hours. When half done add to gray 1 teaspoonful of chopped parsley.

MRS. L. VON HOFE.

### VEAL LOAF.

One pound of young veal chopped fine, 6 crackers ground fine, 3 eggs, 1 tablespoonful of butter, 1 teaspoonful of salt, one-half teaspoonful of pepper, dash of red pepper. Make into round loaf, dredge the top with flour, add pieces of butter, 1 teacupful of water, and bake in slow oven.

MRS. JOHN FREDERICK.

#### FRICASEE LAMB.

Cut three pounds of the forequarter into pieces and boil until it is tender. Remove the meat, roll it in flour seasoned with salt and pepper, and brown it in butter in a hot frying pan. Put the meat in a hot platter and turn over it a brown sauce made of a pint of liquor in which the meat boiled, which has been freed of fat, thickened with 2 tablespoonfuls of flour, 2 of butter, sale and pepper to taste.

MRS. C. M. CRAWFORD.

### ROAST BEEF WITH LIMA BEANS.

The roast is browned in a hot oven in the usual way, and when the cooknig is well under way, pour in, on one side of

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the pan, 1 pint of dried lima beans, which have been soaked over night in cold water, and cook until tender in boiling salted water. Pour in, water and all, of course taking care not too much water. If desired, potatoes may be cooked in the same pan, on the other side. Baste frequently, adding a little water if the beans threaten to become dry.

MRS. C. B. PARKER.

### SAUCES FOR MEAT.

#### CAPER SAUCE.

Melt one-quarter pound of butter, into which 2 teaspoonfuls of flour has been rubbed, add 2 tumblers of sweet milk, or 1 of milk and 1 one of water, and 6 or 8 tablespoonfuls of capers.

MRS. HOWARD STEWART.

### MUSTARD SAUCE.

Mix a paste of 4 tablespoonfuls of mustard, the yolks of 4 eggs, 1 cup of good vinegar, 3 tablespoonfuls of brown sugar, 1 cup of butter, about 3 teaspoonfuls of cayenne pepper, salt to taste. Cook, and stir constantly to prevent scorching, until 1t thickens. It will keep a year, and is nice in any kind of salad dressing.

MRS. V. Z. CRAWFORD.

### PARSLEY SAUCE.

Boil several sprigs of parsley in a tumbler of water about ten minutes, pick off the leaves, chop fine and salt to taste. Wipe out the saucepan, return the water and add to it an equal quantity of sweet milk. When the milk and water boils stir in the paste, add a tumbler of fresh butter, then stir in gradually the minced parsley. Lemon juice may be used, as it is nice for broiled or boiled fish.

MISS GRACE PARKER.

### CREAM SAUCE.

One pint of cream, 1 heaping tablespoonful of flour, salt and pepper to taste. Let the cream come to a boil. Have the flour mixed smooth, with one-half cupful of cream reserved from the pint, and stir it into the boiling cream. Add seasoning and boil three minutes. This sauce is good for delicate meats, fish and vegetables, and to pour around croquettes and baked omelettes.

MRS. C. B. McARDLE.

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### ENTREES.

### SALMON CROQUETTES.

Drain the oil and pick bones from 1 can of salmon, mix with following dressing, add juice and grated peel of 2 lemons and cracker crumbs until it can be molded, but not stiff; mold into croquettes, dip in cracker crumbs and fry in hot lard.

MRS. TOM C. SWOPE.

### DRESSING FOR SALMON CROQUETTES.

One tablespoonful of butter, 1 tablespoonful of flour, melted together on stove, add 1 cupful sweet milk; cook until it thickens, add three-fourths cupful vinegar, and cook again till it thickens. Remove from fire and beat in the beaten yolks of 2 eggs. This dressing is splendid for meat and salads, always adding juice of two lemons.

MRS. TOM C. SWOPE.

#### CHILI.

Chop 1 large onion and fry to a light brown. Take 1 small can of tomatoes and cook ten minutes, fry two pounds of chopped meat in 2 tablespoonfuls of hot lard about the same time. Put all in a saucepan and add enough water to half fill the pan, add salt and black pepper, cook 1 hour, stir constantly, adding water when needed. Five minutes before removing from the fire add 2 tablespoonfuls of Eagle Chili Powder. If thick gravy is desired mix 2 large spoonfuls of flour in a little water and add.

MRS. R. A. TAYLOR.

### POTATO CROQUETTES.

Boil and mash good sized potatoes. Add 1 tablespoonful of butter, one-half cupful of hot cream or milk, the whites of 2 well beaten eggs, salt and pepper to taste. When cool enough to handle, work into shape, roll in egg and cracker crumbs, and fry in hot lard.

MRS. F. C. LITTLE.

### CHICKEN CROQUETTES.

Meat of 1 chicken cut fine, 2 tablespoonfuls of butter, 3 of flour heated and thinned with cupful of chicken stock, cupful of cream or milk,2 eggs, teaspoonful salt, pepper, a little onion, celery and lemon juice. Add chicken to the sauce, make into balls, roll in cracker crumbs, dip in egg, then in cracker and fry.

MRS. O. COOPER.

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### SALADS.

### CHICKEN SALAD, OR WITH VEAL.

Chop or cut with scissors 1 chicken after being boiled tender, or a piece of young veal, the same amount of 1 chicken, two medium sized pickles, 2 tablespoonfus salad dressing, 3 hard-boiled eggs, celery to suit taste, pepper, salt, butter the size of an egg, and a small quantity of vinegar—just enough to nake it a little sour.

MRS. C. M. SIMPSON.

### TOMATO AND CELERY SALAD.

One can tomatoes stewed for a few minutes with a pinch of salt, rub through a sieve, thicken the red juice with gelatine, mold and set on ice; when cold turn into a salad bowl and heap around it pieces of white shredded celery; pour over all a rich mayonaise and serve with salted crackers. Mayonaise for above: Yolk of 2 eggs; put in a very cold dish, beat till light, add salt, a little dry mustard, pinch of cayenne pepper, pinch of sugar, stir drop at a time one-half pint olive oil, stir constantly one way till stiff.

MRS. O. COOPER.

#### FRUIT SALAD.

To 1 cup chopped apples add two-thirds cup of the white aprt of celery cut coarse, small cup of English walnuts chopped fine, a bunch of grapes cut up. Make a mayonaise dressing and mix. Garnish with lettuce leaves.

MRS. CHARLES M. FISHER.

### HOT CHICKEN SALAD.

One cupful diced chicken, marinated with 1 tablespoonful of olive oil, a few drops of onion juice, one-half tablespoonful lamon juice, one-quarter teaspoonful of salt, a dash of paprica and celery pepper. Put into a blazier 2 tablespoonfuls of butter, with which, when it reaches the bubbling point, stir 2 tablespoonfuls of flour mixed with one-quarter tablespoonful of salt. When this is smooth add 1 cupful of milk and cream mixed, and when the same is boiled take the marinated chicken and stir in. While hot this is served on thin oblongs of toasted bread with finely chopped celery over the top.

MRS. ALBERT CRAMER.

### CABBAGE SALAD.

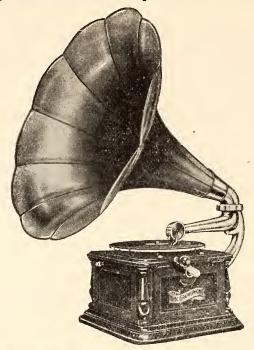
Take half of a solid heart of cabbage, cut very fine, and after sprinkling with salt and pepper, cover with mayonoise dressing. Serve with lettuce or in cups made from hollowed peppers or tomatoes. To 1 cupful vinegar add 2 tablespoonfuls



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of sugar, 1 teaspoonful of salt, 1 tablespoonful of butter, 2 eggs well beaten, one-half teaspoonful mustard; boil until it thickens.

MRS. CHARLES M. FISHER.

### TOMATO JELLY SALAD.

Beat and strain one-half can of tomatoes, add one-half teaspoonful each of salt and sugar. Soak one-half box of gelatine in one-half cupful of cold water for half an hour and add to strined tomato, mold in cups and run a knife around each before removing, as this will slightly roughen the surface and increase the resemblance to fresh tomatoes. Serve on lettuce leaves and if the lettuce is not close and crisp, roll several leaves together and cut into ribbons with a sharp knife. Garnish each tomato with a spoonful of salad dressing. Serve cheese straws with this salad.

ALICE E. WHITTAKER.

### SALMON SALAD.

A can of firm red salmon (with all skin and bone carefully removed), a small head of lettuce, one-half small onion, a medium size dill pickle; chop the above ingredients fine, then add 3 tablespoonfuls of vinegar, one-half teaspoonful mustard, add salt and cayenne to suit taste. Serve on lettuce leaves.

RUTH IONE IANKES.

### VEAL OR MOCK CHICKEN SALAD.

Boil 2 or 3 pounds of the round of a very young veal until quite tender, let it cook in same water it was boiled in, chop or grind fine, then add 2 or 3 stalks of celery cut fine, a little chopped onion, juice of a lemon, 6 hard-boiled eggs, whites chopped fine and added to meat and celery, mash the yolks, add 2 teaspoonfuls of mustard, 2 of sugar, a little red pepper, beat in gradually 6 tablespoonfuls of olive oil or melted butter, then add slowly about half a cupful of vinegar, or enough to thin the dressing; sprinkle salt and pepper over meat and celery, and pour over the dressing, mixing all very carefully; if not moist enough add more vinegar or lemon juice and a little of the water that the meat was boiled in. Garnish with crisp lettuce leaves and sprigs of bleached celery tops.

MRS. J. W. ROTHWELL.

### CHICKEN SALAD.

Cut the flesh of a cold roasted fowl into pieces, take 1 or 2 lettuce leaves, trim off the outside, pull them to pieces and place in salad bowl with pieces of chicken. Skin and bone 3 anchovies, cut them in thin strips and lay over the fowl, beat 1 egg, mix with a heaping teaspoonful of dry mustard and a

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sufficient quantity of salad oil and vinegar, season all to taste with salt, pepper, vinegar and sugar. Pour over the contents of the salad bowl. Should be served immediately.

MRS. SID WESTHEIMER.

### APPLE SALAD.

Four large sour apples, pare and cut into dice, add 2 cupfuls of celery shredded and cut into bits, make a dressing of juice of 3 lemons, 3 hard-boiled eggs, 1 spoonful of butter, cream butter and yolks of eggs together, then add lemon and pour over salad. Serve in orange rinds cut half in two and scalloped at top. Chop the whites of eggs and decorate top of salad with them.

MRS. O. COOPER.

### SALAD DRESSINGS.

The yolks of 2 eggs beaten thoroughly, 1 level teaspoonful salt, 1 of pepper, 2 of white sugar, 2 teaspoonfuls prepared mustard, 1 tablespoonful of butter; stir in the mixture 4 tablesponfuls of best vinegar, put the dressing into a bowl, set it in kettle of hot water and stir constantly until it thickens. When cool it is ready for use. This is sufficeent for 1 quart finely chopped cabbage, and should be poured over while hot and thoroughly mixed, and then serve cold. It is also an excellent dressing for lettuce, simply putting a small amount on each dish with several crisp leaves. It can be kept in a refrigerator several days ready for use.

MRS. ALFRED L. TOWLES.

### CREAM MAYONAISE.

For salads, asparagus or tomatoes. Take yolks of 4 eggs mixed in a small pot, 1 teaspoonful dry mustard, 1 tablespoonful of butter, 1 tablespoonful vinegar; stir in double boiler until thick; when cool put in 1 pint of sweet cream, lemon. pepper, salt to taste. Cut up celery, parsley, pickles, and mix altogether.

MRS. BEN JACOBS.

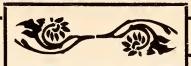
### LETTUCE DRESSINGS.

Beat 2 eggs with 1 tablespoonful of sugar, salt and pepper to taste, 1 large tablespoonful mustard, add one-half cupful of cream and a small piece of butter, boil quick until thick, then add half a cupful vinegar, stirring constantly to prevent curding. When it is thick take off and strain and set aside to cool.

MRS. F. C. LITTLE.

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### VEGETABLES.

### POTATO DUMPLINGS (Kartoppleklosse).

For twelve people, take 12 potatoes that were boiled the day before, grate them, then take 6 eggs, beat well, mix with the potatoes, add teaspoonful salt, sift flour enough to make soft biscuit dough. Take 6 slices of bread and cut into small dice, then toast; roll out a little piece of dough the size of a small biscuit, place 8 pieces of the toast inside, form into ball, have your water boiling and drop it in, boil 20 minutes. Serve with roast and gravy.

MRS. SOPHIA DOLLERT.

### SWEET POTATO CAKES.

Boil sweet potatoes and while still warm mash and rub through a fine collander; stir in a cupful of milk, a tablespoonful of butter, salt and sugar to taste; last of all whip in the well beaten yolks of 2 eggs; form with floured hands into flat cakes and dip each one into the frothed whites, then into fine cracker dust; lay on a platter and set in the ice chest for two hours before frying in deep, boiling lard.

MRS. FANNIE GILMAN.

### NEW GREEN PEAS, or BUTTER BEANS.

Boil in salted water until easily pierced with a fork, drain well, season with salt and pepper to taste, add one-half table-spoonful of butter, 2 tablespoonfuls of flour, one-half pint of cream or sweet milk, and cook until thoroughly mixed.

MRS. L. VON HOLFE.

#### SWEET CORN PUDDING.

To 1 can of corn add 2 well beaten eggs, 1 tablespoonful of butter, pinch of salt, teaspoonful of sugar, one-half cupful of cream or milk; put in buttered baking dish and cook in moderate oven till browned.

MRS. CLARENCE HALL.

### POTATO BALLS.

Grate 4 boiled potatoes, add 1 tablespoonful of chopped parsley and 1 tablespoonful of melted butter. Beat thoroughly with the yolks of 2 eggs and the white of 1 egg. Make into small balls, roll in bread crumbs and fry in hot fat until brown. Place around the edge of fried or broiled fish.

MRS. FRANKIE PIERCE.

### BAKED EGGPLANT.

Clean and halve small oval eggplants, and place in salted water for half an hour; then drain, wipe dry and from each

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half take a tablespoonful of the center, chop fine and pound with an equal weight of soft bread crumbs, add a slight seasoning of chopped chives, a generous supply of stoned and chopped olives, salt and pepper, and moisten very slightly with olive oil; pile this farci in the center of each half and roast in a hot oven for 25 minutes. Serve with tomato sauce.

MRS. R. M. VOLLMAR.

### STEWED TOMATOES.

For a small family use 1 pound of canned tomatoes, enough bread crumbs to thicken, boil slowly with a lump of butter; salt and pepper to taste.

MRS. VIRGIL McCUTCHEON ELLIS.

### CABBAGE A LA CAULIFLOWER.

Cut the cabbage fine as for slaw, put it into a stewpan, cover with water and keep closely covered. When tender drain off the water, put in a piece of butter with a little salt, half cupful sweet cream, or 1 cupful of milk. Leave on the stove a few minutes before serving.

MRS. ROBERT JONES

#### ASPARAGUS.

Cook only the tender green stalks, cut them of equal length and boil in water with a little salt until tender. While the asparagus is cooking prepare some nicely toasted bread, Jay the asparagus on the toast, and season with butter, salt and pepper. Prepare some drawn butter and pour over all.

MISS SARAH BUTLER

### BAKED MACARONI.

Take one-fourth pound of macaroni broken into small pieces and cook in 3 pints of boiling salt water twenty minutes, pour most of the water off, place the macaroni in baking pan, add 2 well beaten eggs, salt, butter and one-half cupful grated cheese. Bake until brown.

MRS. VIRGIL McCUTCHEON ELLIS.

### OMELETS AND EGGS.

#### OMELET.

Separate 6 eggs and beat very light the whites to a stiff froth, add to the yolks a small cupful of milk, pepper and salt to taste; then stir in the whites lightly. Put a lump of butter in a hot frying pan, when i melts pour in the mixture gently and set over a clear fire. When done lay a hot dish over the

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top of the frying pan and turn out so the brown side of the omelet will be uppermost.

MRS. C. J. SMITH.

### STUFFED EGGS.

Chop fine 1 dozen oysters, mix them with the beaten yolk of an egg, thicken with toasted bread crumbs, add 1 tablespoonful of cream, salt and pepper to taste, fill the shells and bake in a covered pan half an hour.

MRS. V. E. ROGERS.

### STUFFED EGGS.

Boil the eggs hard, cut in half, remove the meat and chop fine, add butter, cream, salt and pepper to taste, fill each half shell and set them in a pan and bake to a nice brown.

MRS. A. CUMMINGS.

### PICKLED EGGS.

Boil hard whatever number of eggs you wish to pickle and lay in cold water, peel off the shells and lay in a stone jar, adding mace, cloves and nutmeg, fill the jar with boiling vinegar. They will be ready for use in two days.

JESSE SMALL.

### POACHED EGGS.

In your pan of boiling water place as many muffin rings as you have eggs to poach, break an egg in each ring separately, let them cook until the whites are set. Serve on hot buttered teast.

MRS. MARY E. WOOD.

### STUFFED EGGS.

Boil some eggs hard, remove the shells and cut them in half lengthwise, take out the yolks, mash them fine and season with butter. pepper and salt; chop some cold boiled ham fine and mix with the yolks, fill the halved whites with this mixture, put them in a pan, set in the oven and brown slightly.

MRS. LENA FULLER.

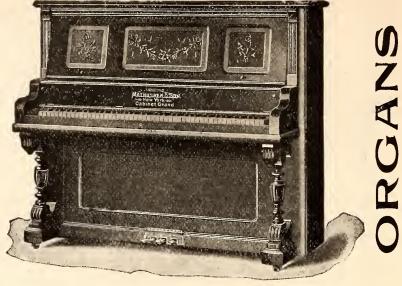
### BREADS.

### BISCUITS.

Put in a sifter 4 level cupfuls of flour, add 1 teaspoonful of salt, 2 teaspoonfuls of baking powder; sift into a bowl, reserving enough flour in the sifter for the board and rollingpin; work 2 tablespoonfuls of lard into the sifted flour, add 1 and a half cupfuls of equally apportioned sweet milk and

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MRS. VIRGIL McCUTCHEON ELLIS.

#### DROP BISCUIT.

Make like muffins, only without egg, and drop with spoon on greased pans.

MRS. J. W. CLARK, Rockdale, Texas.

### "WEST-TIDE" CORN BREAD.

Two cupfuls of cream meal, 1 cupful boiling water, one-half tablespoonful lard; mix meal with hot water, then add lard and enough cold water to make moderately thin batter. ready a hot griddle, using about 1 tablespoonful of lard to grease, then pour bread on and brown slowly. The bread can be cooked in small cakes, putting on batter by spoonful. Salt can be used if preferred, but is much sweeter without.

MRS. WALTER CLARK.

### GRAHAM BREAD.

Three cupfuls of unsifted Graham flour, 1 cupful of sifted white flour, 2 of sour milk, one-half tablespoonful of melted butter, one-half cupful sugar, one-half teaspoonful salt, 1 teaspoonful soda. Bake in square pan about 30 minutes. in squares and eat while hot.

MRS. BILL.

### MUFFINS.

Two eggs, 2 cupfuls of flour mashed hard and piled high, 3 kitchen spoonfuls of melted lard, 2 cupfuls of buttermilk, pinch of salt, even teaspoonful of soda, 2 rounded teaspoonfuls of yeast powder. As soon as you sift the flour make a hole in which break your eggs; then add milk, lard and salt. Beat with strong egg whip till dough is smooth. If dough isthicker than cake dough, add a little water (not milk) at a time until the desired consistency is reached. Add first soda and then yeast powder. Bake in muffin pans in hot oven. If your buttermilk is from the day before, only use 1 cupful and a half. Too much sour milk always makes them soft If beaten more than enough to make them smooth they are liable to be tough.

MRS. LIZZIE TAYLOR.

### BOSTON BROWN BREAD.

Mix and sift 1 cupful of rye meal, 1 cupful of granulated cornmeal, 1 cupful of Graham flour, 1 teaspoonful of salt, and three-fourths teaspoonful of soda. Add three-fourths of

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a cupful of molasses, 2 cupfuls of sour milk; stir until well mixed; turn into a well buttered mold (have mixture fill mold two-thirds full), fit on buttered cover, tie down with a string, place on a trivet in a kettle containing boiling water, allowing water to come half way up around mold; cover closely and steam three and one-half hours, adding more boiling water as needed. A 1-pound baking powder can or a 5-pound lard pail answers the purpose. If steamed in baking powder can two and a half hours is sufficient. If the covers are not tied down the bread in rising is liable to force them off. If sour milk is not at hand, one and three-quarter cupfuls of sweet milk may be substituted. If the milk is not at hand one and three-quarter cupfuls of water may be used. When in either case only one-half a tablespoonful of soda would be needed.

MRS. V. Z. CRAWFORD.

### SPICED COFFEE CAKE.

One and one-half cupsful of sugar, one-half cupful of butter, three eggs well beaten, three cupsful of strong coffee, three and one-half cupsful of flour, two teaspoonsful of cinnamon, one teaspoonful of ginger, one grated nutmeg, baking powder and any fruit or nuts that may be desired.

MRS. H. F. SMITH.

#### CHEESE STRAWS.

Three cupsful of grated cheese (American), one-half cupful of butter, one cupful of flour, small pinch of cayenne pepper, a little salt, enough cold water to make a soft dough; roll thin and cut in strips. One-third of the recipe can be used for a small family.

MRS. GRACE ZIMMER.

### A NICE WAY TO USE STALE BREAD.

One egg, one-third cupful of milk, dip the bread in this, when moist fry in a small amount of hot lard. The egg and milk may be sweetened if preferred. MRS. R. BURKE.

### GRITS BREAD.

One cupful of cold grits mashed fine, one cupful of corn meal, one egg well beaten, one-half teaspoonful of salt, one teaspoonful of good baking powder, enough sweet milk to mix to a thin batter; bake quickly.

MRS. L. VON HOFE.

### HONEY MUFFINS.

Sift two cupsful of flour with two level teaspoonsful of taking powder, one-fourth teaspoonful of salt, rub in two level teaspoonsful of butter; add two well beaten eggs, two-thirds of a cupful of honey, five tablespoonsful of milk; but-

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ter around muffin tins, fill one-half full and bake. Serve hot. The amount of milk may seem small, and if the honey is very thick one-half tablespoonful extra may be added, but no more, for the honey itself is semi-liquid. None but the sweetest butter should be served with them. With a liquid sauce honey muffins make a good substitute for cottage pudding.

ALICE E. WHITTAKER.

### BROWN BREAD.

Three and one-half cupsful of Graham flour, two of corn meal, three of sour milk, one and one-half teaspoonsful of soda; steam two and one-half hours and put in oven for fifteen minutes.

MRS. G. W. STOREY.

### WAFLES FOR FOUR.

Beat the yolks of six eggs stiff, add two cupsful of water, one-half teaspoonful of salt, one teaspoonful of sugar and enough flour to make a thick batter, stir in the beaten whites and two tablespoonsful of baking powder.

MRS. MERCY MAN.

### PIES AND PASTRY.

#### PUFF PAST.

The well beaten whites of three eggs, three tablespoonsful of cold water, mix with one of butter, then add flour until it is stiff enough to roll.

MRS. R. A. TAYLOR.

### CHOCOLATE PIE.

One and one-half cupsful of milk, one-half cuptul of sugar, two tablespoonsful of grated bitter chocolate, four eggs; put chocolate together, add two tablespoonsful of hot water to dissolve chocolate, then add milk; put on fire to boil a few minutes, stirring to keep smooth; divide eggs, leaving three whites for merengue; beat the rest and pour boiling chocolate slowly over to make smooth custard, beating all the time; when cool add a teaspoonful of vanilla. Bake in one rich crust, and add merengue when firm and brown.

MRS. BILL.

### LEMON PIE.

The juice and rind of one and one-half lemons, the yolkes of three eggs (use the whites for merengue), six tablespoonsful of sugar, one cup of water, three tablespoonsful of condensed milk stirred in water, one tablespoonful of butter, one of flour to thicken; have pie pan lined with rich paste and fill with this mixture.

MISS NORA ELFER.

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### MOLASSES PIE.

Beat the yolks of four eggs, add one teacupful of brown sugar, one-half nutmage, two tablespoonsful of butter; beat thoroughly; stir in one and one-half cupsful of molasses, two tablespoonsful of flour and add whites of eggs.

MRS. R. A. TAYLOR.

### GRAPE PIE.

Cut open the grapes with a silver knife, take out seeds; use two pounds for a large pie; beat up two eggs with pulverized sugar, add a cookingspoonful of thick cream and mix with grapes.

MRS. ALBERT CRAMER.

### LEMON PIE.

Beat the yolks of four eggs with one cupful of sugar to cream; add one cupful of water, four teaspoonsful of flour; grate peeling in and squeeze in juice of lemon; boil in double boiler until thick; beat whites and put merengue on top.

MRS. F. SCHRAM.

### CURRANT PIE.

Take one and one-half cupsful of sugar, one pound of currants, then boil, putting in two or three small pieces of sliced lemon to give an acid taste; take lemon out when you put currants in; crust to bake and put in a small lump of butter. In making crust for pies use two tablespoonsful of lard, one and one-half tablespoonsful of butter, mix with flour thoroughly; then add the water and roll out into pie paste.

MRS. GEO. M. SEAMAN.

### LEMON PIE.

The juice and the rind of one lemon, two eggs, eight heaping tablespoonsful of sugar, one small teacupful of milk, one teaspoonful of corn starch; mix the corn starch with a little of the milk and put the remainder on the fire, and, when boiling, stir in the corn starch and boil one minute. Let this cool and then add the yolks of the eggs, four heaping tablespoonsful of sugar and the grated rind and juice of the lemon all well beaten together. Have a deep pie plate lined with paste and fill with the mixture; bake slowly; beat the whites of eggs to a stiff froth and gradually beat into them the remainder of the sugar. Cover the pie with this and brown slowly.

MRS. SOPHIE WOLFF.

### LEMON PIE.

Take one lemon, grate off the rind also grating the pulp and juice, a piece of butter the size of a lemon, one cupful

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of sugar, three tablespoonsful of flour and four of water; use whites of two eggs. For making the icing beat in a cupful of sugar.

MRS. L. H. TAFT.

### TRANSPARENT PIE.

Take three cupsful of white sugar, one-half cupful of butter creamed together, then four well beaten eggs, mix and bake with lower crust. This mixture makes two pies.

MRS. C. F. WALKER.

#### VINEGAR PIE.

One cupful of sugar, one-half cupful of vinegar, two teaspoonsful of flour, one teaspoonful of butter, one of cinnamon, two cupfuls of water; roll all together until thick and bake as you would custard pie.

MRS. G. W. SOTREY.

### PUDDINGS.

### ENGLISH PLUM PUDDING.

Take one pound of raisins, one pound of currants, one pound of suet, three-fourths pound of stale bread crumbs, one-fourth pound of brown sugar, one-fourth pound of flour, one-half nutmeg, five eggs, one-half pint of brandy, grated rind of lemon, one-third pound of minced candied orange peel; mince all ingredients together; beat eggs, add brandy and pour into dry ingredients and thoroughly mix. Pack into basin or molds (well greased), boil six hours at time of making and six hours when wanted to use. Serve with hard or brandy sauce.

MRS. J. S. GREEN.

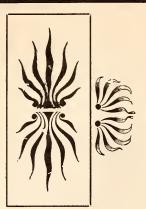
### WOODFORD PUDDING.

Take three eggs, one cup of sugar one-half cupful of butter, mix well, add three tablespoonsful of sour milk (in which dissolve one teaspoonful of soda), then add nutmeg and cinnamon to taste, then one cupful of blackberry jam, three-fourths cupful of flour, and bake.

MRS. C. E. FARRIS.

### ENGLISH PLUM PUDDING.

Take one pint of stale bread crumbs rubbed fine, one cupful of flour, one cupful of currants, two cupsful of seeded raisins, one lemon (juice and rind grted), two cupsful of brown sugar, one teaspoonful of cinnamon, one-half nutmeg, four eggs, one-half cupful of molasses, one pound of suet chopped very fine, one-half teasponful of baking soda. Mix well all dry materials, beat the eggs, add the molasses and dissolve soda in a little hot water and add to the molasses and eggs, then mix all together, well. Pour in buttered mould and tie cloth around and boil four hours. MRS. DAVID WOODHEAD.



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MRS. C. F. WALKER.

### BAKED CUSTARD.

Take four eggs and four cupsful of milk, one cupful of sugar, teaspoonful of flavoring, tablespoonful of butter, take the eggs and beat them well (don't separate the whites and yolks), then add the sugar, milk, flavoring and butter. Don't have oven too hot, and remove as soon as solid. If baked too long it becomes spongy.

MRS. JAS. A. THOMPSON.

### DATE TART.

Take two cupsful of powdered sugar, the yolks of twelve eggs and beat to a cream one cupful of chocolate, one teaspoonful each of cinnamon, allspice and cloves, one pound of chopped dates, eight uneeda biscuits powdered, one cupful of pecans, one-half cupful of citron. Then beat the whites of four eggs stiff and pour in one glass of whiskey. Bake very slowly in a moderate oven for an hour.

MRS. JOHN FREDERICK.

### BREAD TART.

Beat ten eggs light with two cupsful of powdered sugar, one-fourth pound of almonds, grated or pounded, one cup of Matzo or cracker flour, sifted fine. Add the juice of an orange, and grated peel of a lemon, one tablespoonful of allspice and cloves mixed, and add the stiff beaten whites last. Bake at once in a slow oven.

MRS. BETTY WESTHEIMER.

### SUET PUDDING.

One teacupful of suet chopped fine, one teacupful of molasses, one teacupful of sweet milk, then add three and a half teacupsful of flour, one cupful of fruit (always use seeded raisins), one teasponful of soda; steam two hours.

MRS. G. W. STORY.

### CHOCOLATE PUDDING.

One-fourth pound of chocolate, grated, three soda crackers, rolled fine, yolks of six eggs stirred with quarter of a pound of sugar, one teasponful of butter, grated rind of one lemon, whites of the eggs well beaten. Boil one hour in a close form.

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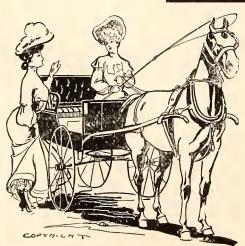
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### ORANGE PUDDING.

Cut five or six oranges in small pieces and place in a pudding dish, pour over them one cupful of coffee sugar. Make a boiled custard of one pint of milk, yolks of three eggs, one-half cupful of sugar, one large tablespoonful of corn starch, pour this oevr the oranges. Make a merengue of the beaten whites of the eggs with three large tablespoonsful of powdered sugar, put over the top of pudding and brown slightly in the oven.

MRS. L. A. PAYNE.

### CREAM APPLE PUDDING.

Pare, core and quarter 6 tart apples; dissolve a teaspoonful of soda in 2 tablespoonfuls of warm water; add it to 1 pint of thick, sour milk and sour cream mixed, stir in 2 cupfuls and a half of pastry flour, beat for a moment; pour in a greased baking pan, the bottom of which has been covered with the apple; sprinkle half a cupful of granulated sugar and 1 teaspoonful of cinnamon over the top. Bake in a moderately quick oven for one hour, and serve hot with a carefully made hard sauce, or cream or milk.

MRS. VON STEPHENS CALDWELL.

#### CABBINET PUDDING.

Take six eggs, six tablespoonsful of sugar, wine glass of claret or white wine, one-half package of gelatine, one dozen maccaroons and cupful of chopped pecans; beat yolks of eggs and sugar to a cream, then add wine; put on fire and stir constantly until thick; take off and stir until cool; then stir in the whites of beaten eggs. Soak gelatine in cold water and dissolve in three-fourths of a cupful of hot water, then add to pudding; place in a bowl a layer of pudding with the macaroon crumbs and pecans. Serve when cold.

MRS. R. G. QUALTROUGH.

### BAKED APPLE PUDDING.

Fill buttered baking dish with sliced apples and pour over top a batter made of a tablespoonful of butter, one egg, one cupful of flour, one-half cupful of sugar, one-half cupful of sweet milk and one teaspoonful of baking powder. Serve hot with liquid sauce.

MRS. J. E. CURRY.

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### SAUCES FOR PUDDINGS.

### GOLDEN SAUCE.

One cupful of sugar, one-half cupful of butter, mix in one egg, well beaten, two tablespoonsful of boiling water. Set bowl in a vessel of hot water; stir until thick; flavoring to taste.

MRS. C. F. WALKER.

#### SAUCE FOR SUET PUDDING.

One coffee cupful of sugar, one-half teacupful of butter, tir to a cream. Place the dish in a kettle of boiling water, stir in white of one egg, beaten to a stiff froth, one teaspoonful of vanilla. Serve hot.

MRS. G. W. STORY.

### PUDDING SAUCE.

Stir to a crem six tablespoonsful of loaf sugar and a half pound of butter, then add one egg, one wine glass of wine, one nutmeg. Mix well together and set it over the fire to boil.

MRS. MINNIE McDONELL.

### DESSERTS.

### JELLIED APPLES.

Take two quarts of nice tart apples, peel, core and slice, two cupsful of sugar, the juice of two lemons, one-half package of Knox's gelatine, one and one-half pints of water. Soak gelatine in one-half cupful of water until soft. Put sugar lemon and the remainder of the water on the stove, then boin rapidly for ten minutes, then put in as many apples as may be cooked without crowding too much cook gently until apples can be pierced with a fork, then take up and spread on a platter to cool. Put gelatine in syrup and cook until dissolved, then place pan in ice water until syrup is chilled, put in the apples, stir gently and turn into mould. Serve with whipped cream or very soft custard

MRS. J. P. MYER. Ellisville, Miss.

### FRUIT SALAD.

Stew one quart cranberries, strain and mix with one pint of seeded cherries, one cupful of quartered pecans, and one cupful of chopped apples. Dressing: Take two beaten eggs, two tablespoonsful of sugar, one dessertspoonful of butter, a small teaspoonful of mustard, cayenne pepper to suit the taste; add the juice of one-half of a lemon, put all of this gradually in a dish and stir well over the fire and cook like a soft custard. When thoroughly cold beat in whipped cream and pour over the fruit salad.

MRS. M. E. BRYAN.

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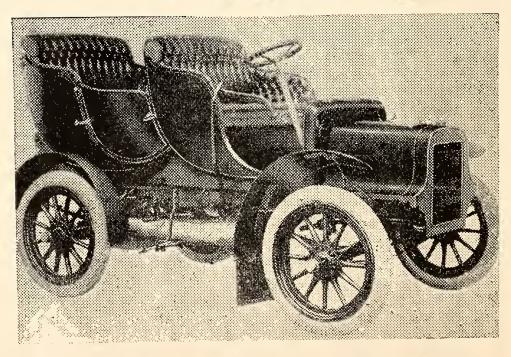
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### ORANGE MARMALADE PARFAIT.

To make the parfait, surround a bowl containing a pint of cream, with equal parts of ice and salt, and whip the cream to a froth. Add one cupful of powdered sugar and, drop by drop, one tablespoonful of melted gelatine. Continue beating until partially congealed, then fold in by the half-teaspoonful a glassful of orange marmalade (not the bitter kind). Do not beat after adding the marmalade. Fill small molds and pack in an ice cave or in layers in a lard pail with paraffin paper between the layers; bury in ice and salt for three hours.

MRS. MARY K. WALKER.

### AN EASTER DESSERT.

Dissolve a box of gelatine in cold water to cover, set the bowl in a pan of hot water to dissolve it and add two cupsful of sugar, two cupsful of orange juice and the juice of two lemons. Strain and stir until the mixture begins to thicken. Remove from the fire and pour into a jelly mould. When cold and becoming firm arrange five or seven eggs in the jelly that half fills the mould, then pour in the rest of it and set away to harden. The blanc mange eggs used for this dainty are molded in hen's egg shells. Serve on a flat dish garnished with crystallized fruits or flower petals, as rose or violets. The eggs show prettily through the jelly if tinted. Grape juice will give a lovely violet tint, spinach for green and cranberry juice a pretty pink. MRS. H. R. DAVIS.

### PRUNE WHIP.

Stew one pound of prunes soft, run through a collander and crack the seed and pound the pit to a pulp and sweeten to taste, beat the whites of five eggs to a stiff froth and mix, and serve with whipped cream.

MRS. S. H. SPANGLER.

### FRUIT SALAD.

Prepare a package of acidlated gelatine, before using stir in the pulp of three oranges, one pound of walnut meats chopped fine, one can of pineapple chunks and one-half dozen sliced bananas and let mould.

MRS. R. S. SPANGLER.

### RUSSIAN CREAM.

Take one-half box of gelatine beaten up with the yolks of four eggs and one cupful of sugar. Put one pint of milk in a sauce pan and set it over the stove to boil, then stir in the mixture and boil until like boiled custard. When half cold stir in the beaten whites of the eggs, flavor to taste and pour into moulds.

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#### GELATINE.

Take a package of Grandmother's gelatine and soak in a pint of cold water for half an hour, then add four sliced lemons and sweeten to taste, then pour on three pints of boiling water. When cold enough to strain pour it into moulds and put on ice. If you desire fruit stir it in before gelatine is cold. Serve gelatine with whipped cream.

MRS. CHAS. N. FISHER.

### CHARLOTTE RUSSE.

Take one quart of cream (whipped), one tablespoonful of Knox gelatine, one pint of milk and sugar; use either lemon, vanilla or almond extract. Dissolve gelatine in one pint of milk, boil remainder of milk and add gelatine, set away to cool, and when cool add sugar and the cream after having whipped it to a froth. Line bowl with lady-fingers and pour Charlotte over them. Cover top with lady-fingers and put on ice to congeal. It is much better if allowed to stand several hours. This can be served with crushed strawberries.

MRS. C. W. S., Mobile, Ala.

### FRUIT GELATINE.

Stone and chop one-quarter of a pound of dates; mix with an equal amount of figs, chopped fine; add chopped candied cherries or pineapple, or the pulp of an orange, or a sliced banana. The mixture must be sufficient to fill a quart and a pint mould. Cover a box of gelatine with half a pint of cold water and let it soak for half an hour. Add to it a cupful of sugar and a quart of boiling water; stir until the sugar is dissolved; add the juice of 2 lemons and 1 orange, and 2 teaspoonfuls of caramel. Strain in the mould over the fruit and stand it aside to harden. When cold and quite firm turn it out upon a glass dish and send to the table with or without whipped cream. The fruit must be put loosely in the mould or the jelly will not penetrate.

MRS. H. D. COOPER.

### LALLA ROOKH.

Lalla Rookh is a dessert of Spanish irigin and is very ornamental as well as extremely palatable. Select a plain Charlotte Russe mold with a tightly fitting cover like that of an ice cream mold. Cut in small pieces a quantity of lady-fingers or sponge cake, almond macaroons, French cherries, apricots and angelica; stir all lightly together and fill the mold with the mixture. Make a custard of a quart of fresh milk or cream, 6 ounces of powdered sugar and 6 eggs, and as the custard is removed from the fire take out, and reserve a large

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cupful and add to the remainder a quarter of an ounce of gelatine which has previously been soaked in a little water. Stir the custard well, strain it over the mixture in the mold and set the whole away to cool, taking care that the mold is full and even. Lay a sheet of white paper over the top, close the mold tightly so that no water can possibly enter, and bury it in salt and broken ice for an hour and a half or two hours. Now add to the remaining custard half a pint of whipped cream and season to taste with vanilla extract or any preferred flavoring. When the dessert is needed on the table dip the mold in warm water for a minute or so, remove the cover and turn the pudding out upon a pretty serving dish; sprinkle the top with a little finely cut French fruit, pour some of the custard sauce around the pudding and send the balance of the sauce to the table in a boat.

MISS LYDIA WADDEL.

### CAKES.

### TEA CAKES.

Take one cupful of butter, two cupsful of sugar, three eggs, one heaping teaspoonful of yeast powder, one teaspoonful of cardamon seed powdered fine, flour enough to roll thin.

MRS. JOHN FREDRICKS.

### MACAROONS.

Pour boiling water over one-half pound of sweet almonds and rub off the skins. Wipe them dry and then pound them fine in a mortar, add rosewater to taste. Beat the whites of three eggs to a stiff froth, stir in gradually a pound of white sugar, then the almonds, and mix well. Bake in a moderate even, in small cakes, slightly separated, with powdered sugar sifted over each one.

MRS. WM. H. PAYNE.

### OAT MEAL COOKIES.

Cream, one cupful of sugar with three-fourths of a cupful of butter. Add two well beaten eggs, one cupful of chopped raisins, sift one teaspoonful of cinnamon and one of soda with two scant cupsful of flour. Add a pinch of salt and two cupsful of oat meal. Bake twenty-five minutes in a moderate oven, in frm of drop cakes.

MRS. J. L. KOPF.

#### GINGER SNAPS.

One cupful of butter, two cupsful of brown sugar, one cupful of dark syrup; boil until thick. Take from fire and beat until cool; add two eggs, two tablespoonsful of ginger powder, one

# JAS. BUTE

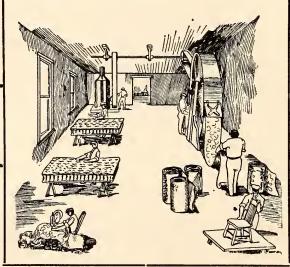


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Furniture Packed, Shipped, Upholstered and Repaired. Manufacturer of First-class French Furniture Polish. HOUSTON, : : : : TEXAS tablespoonful of cinnamon, two teaspoonsful of soda dissolved in spoon of water. Add flour enough to roll thin.

MRS. JOHN FREDRICK.

### PECAN MACAROONS.

Whites of six eggs beaten to a froth, two cupsful of sugar, five cupsful of pecans (chopped fine), one tablespoonful of flour, one teaspoonful of vanilla. Drop in small drops on buttered pans and bake with slow fire about thirty minutes.

MRS. JOHN FREDERICK.

### SUABIAN WINE CAKES.

Beat one cupful of butter to a cream, sift in half a cupful of sugar and whisk to a foam. Rub two hard-boiled egg yolks through a sieve and add to one whole egg and one yolk and beat all until creamy, stir into the sugar and butter mixture with a flavoring of one teaspoonful of extract of coriander and a half teaspoonful of mace and beat until smoothly blended, then sift in about four cupsful of flour and kneed until the paste is full of air bubbles. Roll out quite thin, cut in narrow strips, lay these in the shape of an S or a U, cover with a thin icing of boiled sugar and water, sprinkle with chopped currants and bake a delicate yellow in a moderate oven.

FRANCIS E. PECK.

### RUSSIAN HONEY STICKS.

Sift together six cupsful of flour, a teaspoonful of salt, six tablespoonsful of sugar and the grated rind of two oranges. Mix to a stiff paste with strained honey (a cupful will probably be sufficient, though the amount will depend on the quality of the flour), knead well, roll out one inch thick and let stand an hour in a warm place. Put on baking-sheets, sprinkle with brown sugar and chopped nuts and bake in a slow oven. Cut in narrow strips and serve cold. FRANCIS E. PECK.

### CREAM PUFFS.

One-half pound of butter, three-fourths of a pound of flour, one pint of water; boil water and butter together, and while boiling stir in the flour, then let it cool, and add ten well-beaten eggs, a pinch of soda (dissolved in a little warm water). Grease the pan well, drop a spoonful on, leaving space for rising. Bake in a moderate oven very slowly for forty-five minutes, or until they raise and are light brown.

MRS. C. M. SIMPSON.

#### CREAM FOR PUFFS.

One quart of milk, two cupsful of sugar, one cupful of flour, four eggs. Boil the milk, beat the eggs, flour and sugar

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together and stir in the milk when boiling. Let it thicken, take off, cool and flavor, then cut the puff at top and put in the cream. This will make about forty puffs.

MRS. C. M. SIMPSON.

#### COOKIES.

Five eggs, half a cupful of butter, half a cupful of lard, three cupsful of sugar; beat until light, then add two teaspoonsful of baking powder in enough flour to roll. Flavor with lemon extract and nutmeg.

MRS. L. F. BREAKER.

### GINGER BREAD WITH CHOCOLATE GLAZE.

Cream together one cupful of sugar and three-quarters of a cupful of butter, add three eggs, one at a time, and beat well and continuously. Next add one cupful of dark molasses in which one teaspoonful of cinnamon, one-half teaspoonful of cloves and two teaspoonsful of ginger have been stirred. Then beat in one cupful of black coffee to which one teaspoonful of bicarbonate of soda dissolved in a little hot water has been added, and three cupsful of sifted flour, alternating them, a little at a time. Bake in two bread tins in a moderate oven forty to sixty minutes, or until the cake leaves the sides of the pan. Invert the loaves and cover with a chocolate glaze.

MRS. V. Z. CRAWFORD.

### SOFT GINGER BREAD.

Take two cupsful of molasses, one cupful of sugar, one cupful of butter, one cupful of sweet milk, four eggs, two table-spoonsful each of ginger, cinnamon and nutmeg, four cupsful of flour, full measure, mixed with three heaping teaspoonsful of baking powder. Excellent. MRS. L. F. BREAKER.

#### CREAM PUFFS.

Take one cupful of butter to two cupsful of hot water, and, while boiling, beat in two cupsful of flour. Then remove from stove and when cool stir in six eggs, one at a time without beating. Drop on tins, and bake about twenty-five minutes in moderate oven. For cream take one pint of milk, two eggs, six tablespoonsful of sugar, four tablespoonsful of flour. Boil and flavor with lemon. When puffs are done open the side with a knife and fill with the cream.

MRS. JOHN F. CARROLL.

### FRENCH PUFFS.

Put one pint of water and one-half pound of butter on to boil, when it begins to boil stir in one-half pound of flour and stir until it leaves the kettle clean, take of the fire and stir

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until milk warm and stir in eight eggs, one at a time. Flavor either with nutmeg or the peel of lemon. You may bake half of these in the oven in large tin pans, far apart and well floured, and, if you like, you can put some rendered butter, and plenty of it, in a porcelain kettle, and when hot dip a large teaspoon in cold water and cut pieces of dough out the size of a walnut and drop into the hot butter, and do not crowd them. Dip the hot butter over them with a spoon until they become a dark yellow, and then sprinkle with powdered sugar.

MRS. M. H. LERMMON.

### NUNS PUFFS.

Take three slightly beaten eggs, one-half pint of milk, one-half pint of flour, sifted in gradually, one-fourth teaspoonful of salt and bake in gem pans. **Cream Filling.**—One teaspoonful of flour, one-half cupful of sugar and one pint of water. Boil for three minutes, then pour in one well beaten egg and flavor to taste. Open the puffs on side and put the cream in and close. Fine.

MRS. W. W. GLASS.

### CRULLERS.

One cupful of sugar, two eggs, one cupful of milk, one large spoonful of butter, two and one-half spoonsful of baking powder, flour sufficient to roll, flavor to taste. Fry as doughnuts.

MRS. J. S. GREEN.

### CREAM DOUGHNUTS.

Beat one cupful of sour cream and one cupful of sugar with two eggs, add level teaspoonful of soda, a little salt and flour enough to roll. Fry in hot lard. MRS. JOHN KOFF.

#### "WENGET."

One cupful of grated sweet chocolate, one and one-half cupsful of sugar, one cupful of seeded raisins, one cupful of pecans (cut fine), three cupsful of flour, one teaspoonful of baking powder, three eggs, a little water to gather the dough, a little cinnamon and cloves. Roll out and cut in thin, narrow strips, then bake.

MRS. M. LERMMON.

### NUT PATTIES.

Beat two eggs without separating until light, add gradually two cupsful of sugar and beat until very light, add ten table-spoonsful of flour, two cups of cocoanut and stir until thoroughly and smoothly mixed. Drop, by tablespoon, on greased tins and bake until light brown.

MRS. CLARA MOERLEIN.

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### HICKORY NUT MACAROONS.

Beat the whites of three eggs until foamy, add one-quarter of a teaspoonful of cream of tartar and beat until very stiff; add gradually half a cup of very fine granulated sugar, beat until very light, then fold in one teaspoonful of flour mixed with a escond half cupful of sugar, and two cupsful of finely chopped hickory nut meats; flavor with a few drops of lemon or vanilla; drop from a teaspoon on buttered paper, sift a little granulated sugar over the tops and bake in a quick oven for about six minutes. MRS. CHARLES C. HOWARD.

### CINNAMON CAKES.

Take four eggs, two cupsful of sugar, one-fourth pound of chocolate, one tablespoonful of cinnamon, one tablespoonful of allspice, one-half teaspoonful of cloves, one teaspoonful of baking powder and flour enough to roll well. Cut in star shapes and bake in hot oven.

E. WESTHEIMER.

### STRAWBERRY SHORTCAKE.

Stem and wash three pints of nice, ripe strawberries, place in dish and cover with two cupsful of sugar, let stand at least two hours before using. One teacupful of sweet milk, one teaspoonful of baking powder, pinch of salt, tablespoonful each of lard and butter, flour enough to make a smooth dough. Roll in the cakes, size of a plate, bake in quick oven. While yet hot split each one with a silver knife, butter each piece and fill with berries, then set in cool place until ready to use. Serve with cream. Very fine.

MRS. FRANK ELLER.

### CARAMEL FILLING.

One pint of brown sugar, one-half pint of sweet milk, one tablespoonful of butter and one of grated chocolate. Let boil slowly until thick enough to spread.

MRS. R. A. TAYLOR.

### FINE SAUCE.

One-quarter cupful of butter, one cupful of sugar, one egg, one wine glass of wine, one teaspoonful of flour, one cupful of boiling water. Cook verk slowly for ten minutes.

MRS. R. A. TAYLOR.

### MARBLE CAKE.

Light Part—Whites of seven eggs, four cupsful of flour, three cupsful of sugar, one cupful of butter, one cupful of milk, one and one-half teasponsful of baking powder. Dark Part—Yolks of seven eggs, two cups of brown sugar, one

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cupful of butter, one cupful of milk, one cupful of New Orleans molasses, four cupsful of flour, one tablespoonful of baking powder, one teaspoonful of cinnamon, one teaspoonful of allspice, one teaspoonful of cloves. Put the white mixture in pan first, they drop from a large spoon some of the dark, alternating from dark to light till all is used. This will make one large and one small cake.

MRS. J. S. GREEN.

### MARSHMELLOW CREAM.

Take two cupsful of sugar and put in a small sauce pan, add enough water to dissolve and let cook until it candies, add this very slowly to the whites of two eggs, beaten to a stiff froth, and beat very hard, spread on the cake and put marshmellows that have been cut in halves all over it.

MRS. R. A. TAYLOR.

### LEP CAKE.

One and one-half cupsful of sugar, two cupsful of nuts, one-half cupful of citron, three and one-half cupsful of flour, two teaspoonsful of baking powder, two teaspoonsful of cinnamon, two teaspoonsful of allspice, two whole eggs, yolks of six eggs, one cake of sweet chocolate, grated. Bake in 1-inch pan, and when almost cold cut in 4-inch squares and frost over.

MRS. J. W. HOGAN.

### LEMON CHEESE CAKES.

One pound of sugar, six eggs, the whites of four (4) only, the juice of three large lemons and the grated rind of two. Beat the eggs well and add them to the lemon juice. Strain into a sauce pan, add one-fourth pound of butter and the sugar. Let it simmer slowly until it is the consistency of honey. Take off the fire and stir until cool. Having lined the patty pans with pastry and baked fill with the lemon mixture and return to the oven for a few minutes to brown slightly.

MARY JACOB LADD.

### APPLE SHORT CAKE.

Season apple sauce with butter, sugar and spices. Make a nice short cake, open and butter it, and put the sauce in layers. Serve with sweetened cream. You will find this almost a strawberry short cake. MRS. G. W. STOREY.

### FUDGE CAKE.

Take one cupful of sugar, two-thirds of a cupful of butter, three eggs, one cupful of milk, two and one-half cupsful of flour, one heaping teaspoonful of baking powder, one-fourth cupful of chocolate, one-half cupful of English walnuts, broken



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up coarsely. Cream the butter and sugar together, add the cupful of milk and then stir in lightly the flour, in which the heaping spoonful of baking powder has been sifted. Then stir in the chocolate which has been dissolved by placing in a cup setting in hot water. Add the nuts and last the eggs, which should be beaten, whites and yolks separately.

MRS. JOHN FREDRICK.

### FUDGE FROSTING.

One and one-half tablespoonsful of butter, one-half cupful of unsweetened powdered cocoa, one and one-fourth cupsful of confectioner's sugar, a few grains of salt, one-fourth cupful of milk and one-half teaspoonful of vanilla. Melt butter, add cocoa, sugar, salt and milk. Heat to boiling point and boil about eight minutes. Remove from fire and beat until creamy. Add vanilla and pour over cake to depth of one-fourth inch.

MRS. JOHN FREDRICK.

### LEPS.

One and one-half cupsful of sugar, one teaspoonful of butter, 8 eggs, 2 cakes of chocolate, 1 cupful of pecans, 1 cupful of molasses, one piece of citron, one teaspoonful of yeast powder, three and one-half cupsful of flour, two tablespoonsful of good alspice. Bake in 1-inch layers, and when baked cut in squares and ice.

MISS M. E. GLASS.

### LEPS.

Two whole eggs, 6 yolks, one-half cupful of sugar, 1 cupful of molasses, one-half pound of sweet chocolate, one tablespoonful of allspice, one tablespoonful of cinnamon, one soup-plateful of pecans, chopped fine), one soup-plateful of citron (chopped), four cupsful of flour, two teaspoonsful of yeast powder. Bake in bread pans, 1-inch thick, until a little brown.

MRS. S. J. WESTHEIMER.

#### LEP CAKE.

Two whole eggs, yolks of six eggs, one and one-fourth cupsful of sugar, one cupful of molasses, three and one-half cupsful of flour, one-half pound of chocolate, one cupful of pecans, one-fourth pound of citron, two teaspoonsful of yeast powder, two teaspoonsful of allspice, two teaspoonsful of cinnamon. Bake in long pans and spread very thin. Don't take out until cold. Bake fifteen minutes.

MRS. J. F. RUDDOCK.

### PECAN CAKE.

Take one cupful of butter, two cupsful of sugar, three

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cupsful of sifted flour, one-half cupful of milk or water, one-half cupful of grated chocolate, one cupful of pecan kernels, one cupful of cold mashed potatoes, three eggs, a little cinnamon, cloves and nutmeg, one teaspoonful of baking powder mixed in the flour. Dry the pecans with flour, cream the butter, sugar and chocolate together, beat in one egg at a time without separating, and then add potatoes, mashed very smooth, then water, flour and the pecans last. Bake in one loaf and then put icing on.

MRS. M. D. COHEN.

### BLACKBERRY CAKE.

Take three eggs, one cupful of sugar, three-fourths of a cupful of butter, two and one-half cupsful of flour sifting, one cupful of blackberry jam, three tablespoonsful of sour milk, three tablespoonsful each of nutmeg, cinnamon and allspice, one teaspoonful of soda. Bake in layers and put together with white icing.

MRS. T. B. BONNER, Laurel, Miss.

### LEMON JELLY CAKE.

Take one-half cupful of butter, three eggs, two and one-half cupsful of flour, two teaspoonsful of baking powder, one cupful of sugar and three-fourths of a cupful of milk. Filling—Yolks of two eggs, one cupful of sugar, one lemon, one table-spoonful of water. Cook until thick and put between layers.

MRS. H. POŚNAINSKY.

### EMERALD CAKE.

Cream one cupful of butter, then add two cupsful of fine granulated sugar and cream again; add one-half cupful of sweet milk, three and one-half cupsful of flour, in which sift four level teaspoonsful of baking powder; lastly fold in whites of seven eggs beaten stiff and dry; enough green vegetable coloring to tint a delicate green, and one teaspoonful of almond extract; bake in layers; when cool put together with a boiled white icing filled with chopped raisins, currants and nut meats. Cover the outside with icing tinted green. Place a wreath of chopped pistachio nuts on the top and sides. With a cornucopia trace a shamrock vine around it. Divide into slices and on each put a tiny clay pipe, the bowl of which should be stuffed with cotton soaked in alcohol and is ignited when brought to the table. ELIZABETH W. MORRISON.

### GRAND DUKE CAKE.

White Part—Take whites of three eggs one cupful of sugar, three-fourths of a cupful of butter, one cupful of sweet milk, one-half cupful of corn starch, two cupsful of flour, two teaspoonsful of baking powder, flavor with lemon. Dark

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Part—The yelks of three eggs, one cupful of brown sugar, one-half cupful of butter, one-half cupful of sweet milk, one tablespoonful of molasses, two cupsful of flour, two teaspoonsful of baking powder, one teaspoonful each of cinnamon, cloves and allspice, one cupful of seeded raisins, also a few currants and pecans. Flavor with vanilla and bake white part and dark part in two layers. Icing between layers.

MRS. J. H. ROTHWELL.

### FEATHERED CAKE.

Take one cupful of sugar, one tablespoonful of butter, one egg, one-half cupful of milk, one cupful of flour, one teaspoonful of baking powder, pinch of salt, flavor to taste, cream butter and sugar, add egg, milk, sift baking powder into flour and mix, and bake in quick oven.

MRS. G. W. STOREY.

### SPONGE CAKE.

One pound of sugar, one of flour, ten eggs, stir yolks of eggs and sugar till perfectly light, beat whites of eggs and add them with flour after beating together lightly, flavor with lemon. Three teaspoonsful of baking powder in the flour will add to its lightness, but it never will without. Bake in moderate oven.

MRS. J. ELFER.

#### HOT WATER SPONGE CAKE.

One cupful of sugar, two eggs, one cupful of flour, pinch of salt, one-half cupful of boiling water, one teaspoonful of vanilla, one teaspoonful of baking powder. Beat sugar and eggs, add boiling water, then flour in which the salt and baking powder were sifted. Bake in sheet in moderate oven.

MRS. BILL.

### SUPERIOR WHITE CAKE.

Two cupsful of sugar, one-half cupful of butter, one-half cupful of sweet milk, whites of eight eggs, one teaspoonful of baking powder, two and two-third cupsful of flour, flavor to taste, Cream butter and sugar, add milk, then flour in which baking powder has been mixed, then eggs.

MRS. C. M. SIMPSON.

### A GOOD CAKE.

Take one-half a cupful of butter, one and one-third cupsful of sugar, one cupful of milk, three cupsful of flour, one and one-half teaspoonsful of baking powder; flavor to taste. Cream butter and sugar, add milk, then flour in which baking powder has been mixed.

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### MARSH MALLOW SPONGE CAKE.

Take four eggs, beat the whites and yolk separately for ten minutes each, one cupful of sugar—half beat into the white and the other in yolks—one cupful of flour sifted four times, juice of half a lemon, beat in the yolks. The yolks, whites and flour are to be mixed as lightly as possible, first the yolks and whites, then the flour, then put in pan without greasing, sprinkle a litle sugar on top and bake slowly until done.

MRS. C. M. SIMPSON.

### SMALL WHITE CAKE.

Two cupsful of sifted flour, one cupful of sugar, one-half cupful of sweet milk, one-half cupful of butter, three eggs, one scant spoonful of baking powder. Beat it well.

MRS. LIZZIE TAYLOR.

### MAHOGANY CAKE.

Boil together one-half cupful of sweet milk and grated chocolate, let cool, one and one-half cupsful of sugar, half a cupful of butter creamed with sugar, three eggs well beaten, one-half cupful of sweet milk, one teaspoonful of soda, one teaspoonful of lemon or vanilla extract, lastly add boiled chocolate. Filling—One and a half cupsful of sugar, one-half cupful of butter, one cupful of thick sweet cream; boil twenty minutes; put between layers.

MRS. A. E. STIMSON.

### ORANGE CAKE.

One cupful of sugar, one-half cupful of butter, half a cupful of cold water, two of sifted flour, two teaspoonsful of baking powder, three eggs (reserve whites for frosting), one orange, mince and pulp. Bake in three jelly tins. Take the white of your eggs and two-thirds of a cupful of sugar and grate the orange peeling in same. Use last for filling.

MRS. D. M. MOODY.

### FIG CAKE.

Cream one cupful of sugar, scant half a cupful of butter, add two eggs, one-half pound of figs, one cup of seeded raisins, both chopped fine, one teaspoonful of soda dissolved in one cup of boiling water, two and one-fourth cupsful of flour. Bake in layers; put together with boiled icing.

MRS. J. S. GREEN.

### DEVILS FOOD CAKE.

Take one cupful of butter and cream it well with two cupsful of sugar; add five eggs, one at a time, beaten whole; one cupful of buttermilk with one teaspoonful of soda dissolved in it,

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three cupsful of flour, spice of all kinds—mace, cloves, allspice, cinnamon and a cake of sweet chocolate, dissolved over warm water—add to dough. Bake in jelly tins. MRS. H. SASS.

### LAYER CAKE.

Three eggs, half a cupful of butter, three cupsful of flour, two cupsful of powdered sugar, half a cupful of sweet milk, two teaspoonsful of baking powder. Add flour last, and flavoring to taste.

MRS. J. S. GREEN.

#### CARAMEL FILLING.

Break in pieces one cake of sweet chocolate, add a cupful of sugar, one-half cupful of water, piece of butter size of an egg; boil until thick or ropy; pour on platter and beat until thick, then spread on layers that have been covered with plum jelly, chopped nuts and candied cherries. A most delicious cake.

MRS. H. SASS.

#### CREAM LAYER CAKE.

Three eggs, one cupful of sugar, three tablespoonsful of butter, two cupsful of flour, one-half cupful of sweet milk, one teasponful of baking powder; flavor with lemon extract. Filling—Make a cupful of boiled custard, flavor and spread between the layers. This makes a most delicious cake.

MRS. ROBT. IANKES.

Cream two cupsful of sugar, one cupful of butter, add, one by one, five eggs, then sift four cupsful of flour two or three times and add to the mixture one cupful of water, then two teaspoonsful of baking powder. Flavor with vanilla and lemon to taste. This will make five layers.

MRS. M. D. HASKELL.

### CHOCOLATE FILLING.

Two cupsful of sugar one cupful of milk; let boil until it strings, then add two cakes of grated chocolate. Flavor with vanilla and beat until cool. MRS. M. D. HASKELL.

### BLACKBERRY JAM CAKE.

One cupful of butter, two cupsful of sugar, one cupful of buttermilk, one teaspoonful of soda, one teaspoonful of cloves, one of nutmeg, one teaspoonful of cinnamon, one and one-half cupsful of blackberry jam, three cupsful of flour, six eggs, Bake in layers. Filling for Cake—One cupful of sweet milk, two cupsful of sugar, three tablespoonsful of butter; boil until it thickens and whip like cream. MISS CARRIE FOWLER.

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#### CUP CAKE.

One cupful of butter, two of sugar, three of flour, one-half cupful of sweet milk, six eggs, yolks and whites beaten separately, two teaspoonsful of baking powder, cream butter and sugar, then add yolks of eggs, then add milk, then part of flour, then whites of eggs, then rest of flour. All must be beaten thoroughly.

MRS. D. M. MOODY.

### FRUIT CAKE.

One pound of flour, one pound of sugar, one-half pound of butter, twelve eggs, two teaspoonsful of baking powder, one cupful of molasses, two pounds of raisins, two pounds of currants, peel and spices to taste. Cream butter and sugar together, beat eggs saparately, flour the fruit and stir in last. This will make two cakes. Place on inverted pie tins and bake three hours in a moderate oven. A pan of water in top part of oven will keep it from getting too dry. After remving from oven and while still hot pour over each cake a cup of sherry or brandy. Do not ice until cold.

MRS. HENRY F. RING.

### WHITE CAKE.

Two cupsful of sugar, one-half of butter, whites of four eggs, one cupful of sweet milk, three of flour, three small teaspoonsful of baking powder sifted in the flour. Beat the sugar and butter to a cream, stir in the milk and flour a little at a time, add the whites last. Never fails.

MRS. G. W. STORY.

### DEVIL'S FOOD CAKE.

One cupful of butter, two eggs, two cupsful of sugar, one-half cake of bitter chocolate, one cupful of butter, two cupsful of flour, one cupful of pecans or almonds chopped fine, one level teaspoonful of soda. Cream butter and sugar, add eggs beaten thoroughly, then the chocolate melted smoothly, add buttermilk and beat in flour, leaving enough to dredge the nuts, now add nuts, gradually, and last the soda, dissolved in boiling water. Beat thoroughly. Bake in two pans. Filling—One-half cupful of butter (scant), fill cup with cream, two cupsful of sugar. Mix anad cook in double boiled until the mixture will harden when cold; do not stir but beat like icing; add vanilla if desired.

MRS. J. D. DUCKET.

### FRUIT CAKE.

Take one pound of brown sugar, twelve eggs, one pound of brown flour, three-fourths of a pound of butter, one cupful of molasses, two pounds of seeded raisins, two pounds of cur-

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rants, one-half pound of citron, one pound of pecans, one pound of almonds (chopped fine), two teaspoonsful of cinnamon, two teaspoonsful of allspice, two teaspoonsful of cloves, four nutmegs, one teaspoonful of soda, one large glass of sour wine or whiskey. Dredge all fruit with a little flour before adding to cake. This recepie makes two cakes. Splendid.

MRS. JOHN F. CARROLL.

#### FRUIT CAKE.

Take one pound of sugar, one pound of flour, one pound of butter, one pound of nuts, one pound of raisins, one pound of currants, one-half pound of citron, one pound of dates, one pound of figs, one dozen eggs, one cupful of whiskey, one cupful of molasses and spices. Dredge fruit with flour before adding to cake dough. Mix well.

MRS. S. J. WESTHEIMER.

### FRUIT CAKE.

This recepie has been in our fmily for a good many generations and came to us through our English ancestors: pounds of raisins, two pounds o fcurrants, one pound of citron, one pound of nuts (shelled), one pound of flour, one pound of brown sugar, one dozen eggs, one pound of butter, one-half pint of whiskey, one glass of molasses, one heaping teaspoonful of cinnamon, nutmeg and allspice, one scant tablespoonful of mace and cloves. Cream the butter, then break in one egg, add a large spoonful of sugar and beat well, continuing until all the eggs and sugar are beaten in. one-half of the flour to dredge the fruits and nuts, all mixed together, add the other half of flour to batter. spices in the whiskey, add to batter. Add the molasses, and last add the fruit. Bake in a slow oven one-half hour for each pound, less a half hour for the whole. This is best baked in two moulds, place a griddle or asbestos mat under the pan in oven and cover with another deep pan, leaving on until the last half hour, thus keeping cake from getting dry.

MRS. TOM C. SWOPE.

#### FRUIT CAKE.

Without wine or brandy, excellent, makes two cakes. One dozen eggs, one pound of flour, three pounds of currants, two pounds of raisins, one-half pound of citron, one pound of pecans, one pound of almonds, one pound of walnuts, two of ginger, two of allspice, two of cloves, two of mace, two of cinnamon, one teaspoonful of soda. Beat the whites and yolks of eggs separately, cream butter and sugar after pulverizing and sifting, add yolks of eggs, well beaten, dissolve soda in

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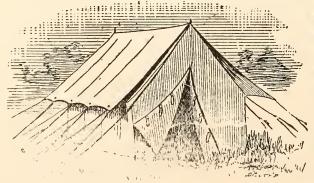
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a litle warm water and stir into molasses, add this to the above mixture, then add flour, then the whites of eggs beaten to a stiff froth, dredge fruit with flour, blanch almonds, chop all nuts, but not too fine. Now add all fruit, nuts and spice, mix well and bake four hours.

MRS. FRANK ELLER.

### ICE CREAMS AND ICES.

#### APRICOT ICE.

Take 1 pint of water, dissolve 3 cupfuls sugar in it over the fire let cool, then add juice of 2 lemons, juice of 3 oranges, 1 can of apricots put through a collander; mix well and freeze. When mixture has started to freeze add white of 1 egg well beaten.

MRS. R. W. FRANKLIN.

#### PINEAPPLE "GEM."

Take 1 can of pineapple (grated), 3 lemons (juice), half gallon of water, after having been boiled and cooled; sugar to taste. Mix and freeze. When slightly hard add 1 pint of sweet cream or milk; freeze few minutes longer, then add the well beaten whites of 2 eggs. Serve in sherbet glasses; garnish with cherries. (Some prefer to add gelatine, as it makes the "gem" stay much whiter and lighter.)

Mrs. J. P. MYER, Ellisville, Miss.

#### VANILLA CREAM—FROSTED PEACHES.

Soak one-half box of gelatine in one-quarter cupful of cold water for fifteen minutes; heat 1 pint of milk in a double boiler; beat the yolks of 5 eggs in a quart bowl, add seveneights of a cupful of sugar and turn on the boiling milk gradually. Beat constantly, then turn back into the double boiler and cook until thick and smooth. Add the soaked gelatine and 1 teaspoonful vanilla flavoring; beat and turn into a brick mold that has been rinsed in cold water. Set away to cool and harden.

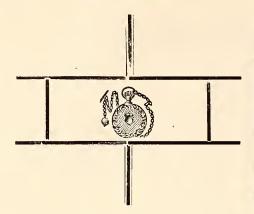
Beat the white of an egg stiff and fold in 2 level teaspoonfuls of powdered sugar. Put a spoonful of this meringue on halves of canned or cooked peaches and set in a moderate oven about eight minutes to brown slightly. Serve the peaches cold as a garnish to the cream.

Sometimes a gelatine mixture refuses to leave the mold without breaking. If the shape permits, run a knife round the edges, then if it refuses to come out wet a cloth in boiling water and lay over the mold for a minute, or dip it quickly into hot water.

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other shapes, square or round tins, common bowls of various sizes, and for individual service, cups and little patty pans are even better than fancy molds with designs stamped in them.

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### STRAWBERRY ICE CREAM.

To 1 quart of berries add 1 quart of thin cream and 2 cupfuls of granulated sugar boiled to a syrup with one-half cupful of water. Mix well, and strain and freeze. Pack in a fancy circular mold with a tight cover, and let stand for two hours. Remove from the mold and fill the center with unhulled strawberries carefully washed and drained.

MRS. E. O. HILLER.

### MARSHMELLOW CREAM.

Take 3 cans of condensed milk, 1 box gelatine, 2 spoonfuls of vanilla, and sugar to taste, if necessary. Dissolve gelatine in cupful of cold milk, then add the remainder of the milk, and let come to a boil; strain and freeze. When nearly frozen add the well beaten whites of 5 eggs.

MRS. WALTER CLARK.

#### FIG ICE CREAM.

Take 2 quarts of fresh milk, one-half pint of rich cream, 1 quart mashed ripe figs, peeled, 1 and one-half cupfuls sugar, 1 and one-half teaspoonfuls of vanilla. Freeze.

MRS. W. CLARK.

#### BLARNEY CREAM.

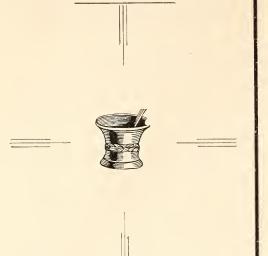
One quart of thin cream scalded; then add to this one-half pint of sugar, 1 tablespoonful vanilla extract; stir until sugar dissolves; tint a delicate green and freeze. When serving sprinkle tiny shamrocks, cut from cooked citron or mint cherries as the glass is filled with cream; top with lemon juice tinted green and garnish with shamrocks and mint foliage. Another way would be to fill the glass half full of the ice and citron shamrocks, topping with the cream. A third way to serve the frozen course is to cut a frozen cream brick into cubes and garnish each with the citron.

MRS. C. M. CRAWFORD.

#### NEW YORK ICE CREAM.

Three quarts of milk, 2 quarts of cream, 8 eggs, 3 pounds and a half of sugar. Place sugar and eggs into a clean copper pan, and stir together until well mixed, then add the milk and cream; set on a moderate fire and with a large egg-beater stir until the mixture comes to a boil; remove from the fire immediately and strain through a fine sieve; add a little dry

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vanilline crystal to the hot mixture and stir until cold, then freeze. You may add vanilla beans when boiling the custard instead of vanilline.

MRS. M. T. DAVIS.

#### PERRE FRUIT.

Mix orange pulp, white grapes cut in halves, candied cherries chopped fine and a grated pineapple with half a cupful of powdered sugar; stand aside to cool. At serving time fill dessert-glasses with 2 tablespoonfuls of this mixture; put a tablespoonful of lemon water-ice in the center of each glass; cover it over with four tablespoonfuls of whipped cream, and send at once to the table.

MISS EMILY STEWART.

#### CARAMEL ICE CREAM.

Place 1 pound of white sugar into a large copper pan, set it on the fire without any water at all, and stir until the sugar is dissolved into a light brown liquid, remove it from the fire and stir in with a long spatula one-half cupful boiling water; then thin down with one-half pint of cream; set on the fire again and stir until the sugar is dissolved; add gradually 1 and one-half pints more of cream and bring to a boil; pour this boiling cream over two quarts of cream, add 1 more pound of sugar, and stir until the sugar is dissolved; strain, cool and freeze.

MRS. ALBERT BONNER.

#### CHOCOLATE FRUIT SUNDAE.

Strawberry syrup, 10 ounces; vanilla syrup, 10 ounces; raspberry syrup, 8 ounces; chocolate syrup, 4 ounces. Pour a ladle of this sauce over plain ice cream.

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### NUT SALAD SUNDAE.

Chop 1 pound of mixed nuts and add 10 ounces of crushed strawberry and 10 ounces of crushed pineapple sauce. Pour over plain ice cream.

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### MINT SUNDAE.

Pour over plain ice cream 1 ladle of thickened mint syrup and decorate with two sprays of mint and a blanched almond CONFECTIONER'S JUORNAL.

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Half a pound of marron glace chopped fine, half a gallon of maple syrup, half a pound of grated nuts. This will make

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nearly two-thirds of a gallon. Mix well and pour ladleful over ice cream. Top off with whipped cream.

EDITOR.

### FRENCH SUNDAE.

Ice cream, in sundae glass, chocolate flavor; slice 1 fresh banana around edge; sprinkle with chopped nuts; top with whipped cream and maraschino cherry.

EDITOR.

### STRAWBERRY MASH.

Four pounds by weight, best powdered sugar; 3 pounds, by weight, crushed strawberries; whites of 9 fresh eggs. Drain juice or syrup off strawberries; then add sugar to strawberries; mix thoroughly; add whites of eggs (don't beat). Put all in a mixer, beat to a heavy paste until it gets and remains stiff. It is then ready for use. Keep in cool place.—Confectioner's Journal.

#### FRAPPED FRUIT.

One ounce of granulated gelatine, the juice of 6 lemons, beaten whites of 2 eggs, 5 quarts of water, 1 quart of syrup, 8 ounces of Maraschino cherries, 4 ounces of sliced peaches, 4 ounces of sliced pineapple, 4 ounces of whole strawberries, 4 ounces of sliced orange. Dissolve the gelatine in 1 quart of boiling hot water, add the syrup and the balance of the water; add the whites of the eggs and lemon juice. Put in a freezer and freeze almost hard, then add the fruits, and freeze very hard. Serve in a silver sherbet cup, with a spoon.—A. S. F. Co.

#### ORANGE FRAPPE.

Glass half full of fine ice, tablespoonful powdered sugar, one-half ounce of orange syrup, two dashes of lemon syrup, dash prepared raspberry, one-quarter ounce of acid phosphate solution. Fill with soda and stir well; strain into a mineral glass, and serve.—Confectioner's Journal.

### TEA FRAPPE.

Upon 6 teaspoonfuls of mixed tea pour 2 quarts of freshly boiling water; stand for ten minutes, strain off, and sweeten to taste. When cold, freeze.—Confectioner's Journal.

### PHILADELPHIA ICE CREAM.

One quart of evaporated cream diluted with 2 quarts of good milk; add 1 pound and a half of sugar; stir until the sugar is dissolved; strain and freeze; flavor to taste. Use only the

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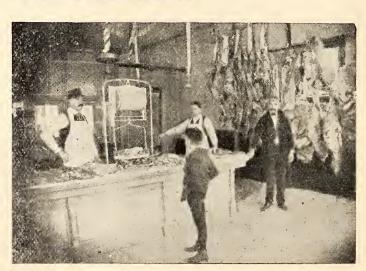
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### CANDIES.

### SUGARED PECANS.

Take 1 pound pecan meats, 2 cupfuls of sugar, 2 cupfuls water; place on stove and boil till thick; pour over pecans and stir till cold.

MRS. FLORENCE FALL.

#### PULLED MOLASSES CANDY.

Two cupfuls molasses, 1 cupful sugar, 1 tablespoonful vinegar, 1 tablespoonful butter; boil together until brittle, when dropped in cold water. Take off fire and add a scant teaspoonful soda, which whitens it and takes the fire out, allowing it to be pulled almost immediately. Pour on a buttered dish and pull until a pale yellow.

MRS. TOM C. SWOPE.

### CHOCOLATE FUDGE.

Three cupfuls sugar, 1 cupful cream, butter size of an egg, 4 tablespoonfuls chocolate; boil slowly fifteen minutes; flavor to taste after removing from stove; stir until thick and pour on buttered dish and cut into squares.

MISS XENA CRAWFORD.

#### CHEWING TAFFY.

Three cupfuls molasses, 1 cupful sugar; boil until it strings; soak one-third box of gelatine in cold water about half an hour, pour into candy just before taking from stove; flavor with vanilla. Pull until very light brown.

MRS. C. J. OTT, Beaumont, Texas.

### BUTTERED SCOTCH CANDY.

Three cupfuls of molasses, 2 cupfuls of sugar, 2 cupfuls of water, 1 of butter. Add pinch of soda before taking from fire, and boil until it strings, and pour into molds.

MRS. G. W. STOREY.

### CHOCOLATE CARAMELS.

Two cupfuls sugar, 1 cupful warm water, one-half cupful grated chocolate, three-fourths cupful butter. Let it boil without stirring until it snaps in water.

MISS SARAH FULLER.

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#### COCOANUT CANDY.

Boil together 1 cupful white sugar and the milk of a cocoanut for eight minutes, then add 1 grated cocoanut and spoonful of butter; boil for seven minutes longer, stirring all the time. Stir until it begins to cool, and pour on buttered dish and cut into squares.

MRS. TOM C. SWOPE.

#### HOME-MADE CANDY.

Take 2 cupfuls of sugar, 1 cupful of milk; let boil until it strings, then add 1 cupful of shelled pecans and flavor with vanilla; beat it until it becomes thick and creamy; pour in a buttered dish and cut into squares.

MRS. M. D. HASKELL.

### LEMON TAFFY.

Take 3 cupfuls of white sugar, 1 and a half cupfuls boiling water, 5 tablespoonfuls vinegar; flavor with lemon after removing from stove. Let a little in cold water to see when done. Pull as if it was molasses candy.

MRS. JOHN F. CARROLL.

#### PECAN CANDY.

Take 2 cupfuls light brown sugar, 1 cupful sweet milk; boil together until a little dropped in cold water will form a soft ball; take off fire and add 1 tablespoonful of butter, 1 tablespoonful of vinegar, 1 cupful chopped pecan meats. Beat until it thickens and then pour on a buttered dish, where it will harden at once and can be cut into squares.

MRS. TOM C. SWOPE.

### CHRISTMAS POP-CORN BALLS.

Boys and girls can have great fun making pop-corn balls for Christmas. When you have popped your corn over a clear fire, boil one-half cupful of molasses with 2 tablespoonfuls of sugar. When a few drops of the liquid will harden in cold water, pour quickly over 4 quarts of popped corn. Butter your hands, mix the corn well and mold into balls.

MRS. WILLIAM PAYNE.

#### NOUGATS.

Place 5 pounds of honey into a copper pan, set on moderate fire and evaporate it to the crack, then add 4 pounds of glucose; let it boil up. Meanwhile beat the whites of 4 dozen eggs as stiff as possible, and let your assistant pour it into the beaten eggs in a fine stream, stirring and beating all the time, that the eggs do not curdle. Now add 5 pounds of sifted powdered sugar. Set the pan on top of another pan containing

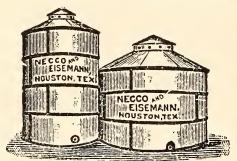
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not water, and stir and beat to the snap; that means take a small piece out, flatten it and let cold water run over it, then with your finger try to snap it off, which will be the case when it has evaporated enough. You may also try your batch with the back of your hand. If the nougat will not stick to your hand, it is cooked enough; flavor with vanilla and add 10 pounds of dry blanched almonds. Spread the nougat into a wooden tray previously lined, bottom and side, with wafer paper; smooth the top by rubbing over with your hand; cover with wafers also; place a clean sheet of paper on top, cover with a board and place a heavy weight on the board in order to press down the nougat. Let stand until next day; then take the nougat out on the table and with a large, sharp knife cut it any size you like.—Confectioner's Journal.

### SALTED PEANUTS.

Take some large jumbo peanuts, say eight pounds; now have boiling water, throw the peanuts in it and keep them there until the skin will come off easily, the same as when blanching almonds. Take off the skin. Place 2 pounds of nucoa butter into a copper pan, set on the fire until boiling hot, add the blanched peanuts and stir carefully until the peanuts are fried to a nice light brown, throw them into a coarse sieve to drain, wipe out the pan and pour enough melted gum arabic over them to just wet them; stir a moment, then sprinkle a handful of fine table salt over them, and turn out on a marble to cool; sift off the loose salt carefully and they are ready for use.

### MRS. ELMER MASON, Taylorville, Ill.

#### FIG MOLASSES.

Put into a copper pan 3 quarts of New Orleans molasses and a pint and a half of water; set the pan on the fire and have ready a pound and a half of fine chopped figs; wehn the cooking reaches the "soft crack" pour half of the batch out on your slab and set the pan with the other half back on the fire, adding to it the chopped figs; now allow this batch to cook to the "hard crack;" then turn it out on your slab and let it cool; in the meanwhile, let your helper flavor the other half of the batch lightly with lemon and vanilla, pull it on the hook, and then shape it on the table; now turn up and shape the fig batch, place it on the pulled batch, fold the latter around it, and then pull the whole out into strips about an inch wide, which are afterwards to be cut into squares.—Confectioner's Journal.

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your chocolate coating ready as for other work; now place a small quantity on the chocolate marble, mix blanched roasted peanuts into it, then pinch off a piece any size you like, deposit the same on wax paper, spreading it a little with your finger or else have your coating ready on the marble, place your peanuts on your left side, pick up about eihgt or ten peanuts, roll them in the chocolate, lift them up with your fingers and deposit on the paper. You should bear in mind that the peanuts must be tempered to about the same temperature of the chocolate, not too warm, nor ice cold. They are very easily made, providing that your coating is kept in proper condition.—Plow's, St. Louis.

### SPECIALS.

#### SWEET PICKLED PEACHES.

One quart vinegar, 1 pint sugar, 2 tablespoonfuls of ground allspice, 2 of cinnamon, 1 of cloves; tie spices in bag and drop in vinegar. Put 4 cloves in each peach, and drop into the boiling syrup. Boil until tender. Fill jars and cover fruit with syrup and seal.

MRS. DAVID WOODHEAD.

### BAKING POWDER.

One pound of cream of tartar, one-half pound of soda, 2 tablespoonfuls of flour; sift five times to thoroughly mix. Then put in a dry can to keep.

MRS. JAMES A. THOMPSON.

#### PERFECTION MINCE MEAT.

Take 2 pounds of currants, 2 pounds of raisins, seeded and cut; one-half pound citron finely cut, one-half pound brown sugar, 4 pounds of apples, chopped fine; spice to taste; 1 pint of sherry wine, one-half pint of whiskey; then cook and seal in jars.

MRS. C. F. WALKER.

#### CITRON.

Soak rinds in lime water until firm, then take out and soak in fresh water for one hour. Then drop into hot water and boil until the citron looks clear; add a few pieces of ginger root, one and one-fourth pound of sugar to every pound of rind, and cook until thoroughly done. MRS. DAVID WOODHEAD.

### SPICED TOMATOES.

Pulp of 1 pound of tomatoes, add 1 pound of sugar, after boiling for two hours; then add one large glass of vinegar, 1 tablespoonful of cloves and spice, and boil one hour.

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#### PICKLES.

Fill a gallon jar about three-fourths full of small lady-finger peppers, cover with the best of white wine vinegar in which one-half cupful of salt has been dissolved; seal tight and set aside for four weeks, then they are ready for use.

MRS. DAY.

#### TOMATO CATSUP.

One and one-half gallons of sliced tomatoes, 5 tablespoonfuls of salt, 2 tablespoonfuls of cayenne, 2 of black pepper, 1 of mace, 1 of allspice, 1 of cinnamon, 1 of cloves, 1 of mustard, 1 large onion chopped fine, 1 tumbler of brown sugar, and 1 quart of good wine vinegar. And cook for four hours.

MRS. RACHEL DAVIS.

### CHILI SAUCE.

Peel and chop 12 large ripe tomatoes, add 2 ripe peppers, 2 onions chopped fine, 2 tablespoonfuls of salt, 2 of sugar, 2 of cinnamon and 1 of vinegar. Then boil it until it becomes as thick as eatsup.

MRS. T. M. CURTIS, Ellisville, Miss.

### MUSTARD PICKLES.

Two quarts of cucumbers cut small, 2 quarts of green tomatoes cut small, 2 quarts chopped onions, 6 green peppers, 2 bunches celery, 2 heads cauliflower, 1 cupful salt, enough water to cover. Let all stand over night, and cook in this water until tender, then drain well and make a dressing as follows: Four quarts of vinegar, one-half pound ground mustard, 1 ounce tumeric, one-third teacupful of flour mixed with a little cold vinegar, 3 cupfuls sugar (not quite so much if you want it sour); stir all together and let come to a boil, and bottle while hot.

MRS. T. W. ARCHER.

#### JAMBOLAYA.

One pound of lean beef cut in small pieces, slightly flour and fry brown with 2 onions in 2 tablespoonfuls of butter; add 1 can of tomatoes and sufficient boiling water to cover well. Let simmer for 1 hour, then season to taste with salt and pepper; stir well and add 1 teacupful of uncooked rice and cook gently till rice is soft; do not stir after the rice is put in.

MRS. H. BATJER.

### CHICKEN CROQUETTES.

Break an egg into a small sauce dish, add a tablespoonful of warm water and beat just enough to be smooth. Dip the croquettes into this, covering every part; then roll in fine dry Fine Flavored Extracts and Pure Food Specialties

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**TAILORS** 

bread crumbs; shake off the loose crumbs and lay on a board until all are dipped and covered; then fry in hot fat deep enough to cover them when placed in the bottom of a wire frying basket. Do not fry too many at a time, as this chills the fat. They should be cooked quickly and be a light brown. Place them on soft brown paper in a shallow pan and set in a warm oven, to keep hot while frying.—

MRS. HARRY F. RING.

#### BRANDY PEACHES.

Use ripe, sound peaches; make a solution of lye that will float an egg. When it boils put in the fruit—not too many at a time. When the skins begin to slip off skim out and thin with cold water. Wipe off the skins with rough towel and put into fresh water until all are finished. Have a syrup made of one-half pound of sugar to each pound of peaches. Boil the skinned fruit in the syrup until you can pierce them to the stone with a straw. Pack closely in jars and add half syrup, half whiskey or brandy; if the syrup is too thin after boiling, boil it down until thick. Seal carefully.

MRS. R. W. FRANKLIN.

#### BRAIN CUTLETS.

Cover brains with cold salt water for a short time; remove membrane, drain carefully and place them on a board. Divide them into small pieces about the size of a large oyster. Dip each piece in beaten egg, roll in toasted bread or cracker crumbs. Drop them in boiling lard or butter until brown, and serve hot.

MRS. M. E. BRYAN.

#### TURKEY OR CHICKEN JAMBOLAYA.

Fry a bit of onion in butter, with a dash of flour; add cupful of tomatoes and cayenne pepper, stirring it briskly, turkey cut in small pieces. For this left-over wings or joints serve admirably, as well as other parts of the fowl. After stewing thoroughly, add 1 cupful of rice which has been softened in a double boiler, and cook till moderately stiff. A bay leaf or a little parsley may be needed; salt to taste.

MRS. E. BRYAN.

#### PARKER HOUSE ROLLS.

Two quarts of flour, 2 tablespoonfuls of butter or lard, 1 teaspoonful of salt, 1 pint of milk, 1 yeast cake, one-half cupful butter. Dissolve the yeast in a cupful of water (in very warm weather use one-half yeast cake). Scald the milk and dissolve the salt and shortening in it, and add the yeast. When lukewarm work into the flour and knead for some time

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time. Set in warm place to rise. When risen sufficiently work over, put in pans any shape or size; let it rise again two hours and bake.

MARY JACOB LADD.

#### MUSTARD PICKLE.

Twenty-four medium-sized cucumbers, 1 quart small onions, 2 cauliflowers, 6 green peppers, 2 quarts tomatoes (green). Cut these in small pieces and put in salt water over night. In the morning scald in same water, drain and mix the following: Three quarts vinegar, 4 cupfuls sugar, 4 teaspoonfuls celery seed, one-half pound mustard, three-fourths cupful of flour, one-half ounce tumeric. Put vinegar, sugar and celery seed on the stove. When boiling add flour, mustard, tumeric, which has been dissolved in a little water; pour over the pickles. It is good to use at once, though it improves with age.

MARY JACOB LADD.

### A DAINTY INEXPENSIVE BREAKFAST DISH.

Four small slices of breakfast bacon cut in squares and fried in pan, 1 can of corned beef chopped fine and added to bacon; season with salt, pepper, butter, and cook thoroughly; add 2 beaten eggs, but do not allow the eggs to get too hard. Have the dish lined with toast fingers; spread mixture on toast and sprinkle slightly with finely chopped parsley. This recipe is original and delicious, if properly served.

FLORENCE M. DANCY.

### SANDWICH RELISH.

For eight people, take 1 loaf of bread, slice thin. Take 1 cupful of boiled ham entirely grated; spread whipped cream on the bread and sprinkle the ham over lightly, after seasoning with tomato catsup, tobasco and Worcestershire sauce. Garnish with stuffed olives and serve in individual plates.

MRS. FLORENCE FALL.

### CHICKEN CROQUETTES.

Take 2 cupfuls of cooked chicken chopped very fine, season to taste with salt, pepper and a little grated nutmeg, onion juice and a spoonful of finely chopped parsley. Make a sauce as follows: Put half a cupful of milk and half a cupful of chicken stock in a double boiler to heat; rub 2 tablespoonfuls of butter and 2 of flour to a paste, and pour sufficient hot liquid over it to dissolve; then add to milk in boiler and stir and cook until it is quite thick; season to taste with salt and pepper (cayenne), and then add the chicken. If you wish the croquettes to be very delicate and nice, add also one-half cupful of button mushrooms, chopped very fine. Turn the

### BEVERAGES.

### YULE PUNCH.

To 1 pint of strawberry or currant syrup add the juice of 5 oranges, 5 lemons and 1 can of grated pineapple. Sweeten to taste, adding cold water to make the mixture the proper consistency and strength. Turn into a punch-bowl, add a lump of ice and garnish with Maraschino cherries. Serve in punch glasses with a sprig of holly tied to the handle of each.

For a special occasion this punch can be served in an ice bowl. To make such a receptable, cut a square of clear ice and smooth the surface with a hot iron; then in one side make a cavity with a hot iron, large enough to hold the punch. Cover a round tray with a thick mat of absorbent cotton, place the ice bowl on this and surround with a wreath of holly or other Christmas greens.

EDITOR.

### FRUIT COCKTAILS.

To half a pint of cherry syrup add the juice of an orange and of half a lemon. Pare and shred finely 1 large ripe pineapple. Dust with powdered sugar and chill on ice. Serve in cocktail glasses, putting into the glass, first, a tablespoonful of pineapple, then 1 of the fruit syrup and finishing off with a tablespoonful of crushed ice. Either fruit forks or long-handled spoons may be used. EDITOR.

### BANANA COCKTAILS.

Cut thoroughly ripe bananas into tiny dice; then add, by measurement, two-thirds as much lemon juice as there are bananas. Sweeten to taste and chill. At serving time add iced water to make the proper strength. Serve in cocktail glasses.

### CHERRY CUP.

Press 1 quart canned sour cherries through a sieve. Put over the fire; add sugar to sweeten. When the mixture boils up add a thickening of 1 tablespoonful of corn starch, wet up with cold water. Cook until of the consistency of cream, then take from the fire and cool. Serve in sherbet cups, putting into each cup a few drops of lemon juice and a little shaved ice.

EDITOR.

### SAMARITAN PUNCH.

One egg, one-quarter of a glass of cracked ice, 1 and three-quarter ounces of nectar syrup, three-quarters of a glass of plain milk. Shake, strain and serve in thin glass with grated nutmeg.—Confectioner's Journal.

mixture out into a shallow pan to cool, and when firm and cold form into the croquettes and fry in hot lard until light brown.

BY MEMBER OF THIRD WARD CLUB.

### ORANGE STICKS.

Rinds of 2 oranges, one-half cupful of sugar, 1 cupful of water; boil till rinds are tender enough to pierce with broomstraw, drain and roll in sugar, cut rinds in sticks about 2 inches long.

MRS. R. BURKE.

### HODGE PODGE.

Cut 1 peck of green tomatoes fine, 12 large onions, 12 apples, 12 cucumbers, 2 large heads of cabbage; sprinkle all with salt; let stand twelve hours, then pour off some of the green juice, and add 1 pound white mustard seed, 2 pounds brown sugar, 1 ounce allspice, 1 ounce cloves.

MRS. T. M. CURTIS.

### GREEN TOMATO PICKLES.

Pare and slice 1 peck green tomatoes, 6 green peppers, 6 large onions; sprinkle with 1 cupful salt; let stand twelve hours. Drain off all water, add 4 pints vinegar, 1 cupful of ground horse radish, 2 cupfuls sugar, 1 tablespoonful allspice, 1 of cloves, 1 of cinnamon, 1 of black pepper. Bring vinegar to a boil, then add all sugar and spices, put in tomatoes and peppers. Boil five minutes. Bottle in wide-mouth bottles. (A most delicious pickle.)

MRS. JOHN F. CARROLL.

#### PICKELETTE.

Four medium-sized cabbages, 2 quarts of vinegar, 2 tablespoonfuls of good mustard, 2 tablespoonfuls of cinnamon, 2 tablesponfuls of celery seed, 1 tablespoonful of mace, 1 quart of onions, 2 pounds of brown sugar, 2 tablespoonfuls of black pepper, 2 tablespoonfuls of tumeric, 1 tablespoonful of allspice, 1 tablespoonful of alum, salt. Chop the cabbage and the onion very fine, place a layer of the cabbage in a stone jar, sprinkle this with salt, add a layer of the onion, another sprinkle of salt, and so continue until all the onion and cabbage is used. The next day drain off the brine that has formed, scald the vinegar, sugar and spice together, and pour it over the contents of the jar. Cover the jar closely and the next morning drain off the vinegar, scald it again and pour it on the vege-Do this three mornings in succession, and on the fourth morning put all together in a preserving kettle, place it on the fire and heat very slowly. Cook but five minutes after the kettle is really boiling, when the vegetables should be tender enough. If they are not, allow them a few moments longer. When cold pack in jars.

MRS. GEORGE GREEN.

#### PINEAPPLE PUNCH.

Cut a peeled pineapple into small pieces and cover with a cup of sugar; stand until syrup is drawn out, then strain, squeezing hard and set in ice. Serve in tiny glasses of crushed ice, adding a dash of maraschino to each glass as you pour in the pineapple syrup.

EDITOR.

#### GREEN MINT PUNCH.

Put into punch bowl 1 cupful of granulated sugar and the juice of 6 lemons. Peel 3 lemons and slice them very thin. When the sugar has dissolved add the sliced lemon, 1 dozen sprays of mint and an abundance of crushed ice. Now stir in 3 bottles of imported ginger ale, and enough green vegetable coloring to make it of the desired shade.—The Soda Fountain.

### YEAST.

#### YEAST CAKES. ..

Take 1 pint of tepid water, 1 teaspoonful of salt, 1 table-spoonful of sugar, 1 cupful of baker's yeast, and flour enough to make a stiff batter. Make up over night and set to rise. Next morning mix with corn meal and make into a loaf; place in pan and set to rise again. When light, roll out, cut into small cakes and place in a cool place to dry. One cake will make two loaves of bread.

MRS. B. BOZARTH, Taylorville, Ill.

#### POTATO YEAST.

Peel, boil and mash two good-sized Irish potatoes. Mix with the water in which the potatoes have been boiled, while it is still hot; add enough flour to make a thin batter, and then the mashed potatoes and let it cool; add 1 yeast cake, previously softened in tepid water, and let it rise; mix into cakes and let dry.

MRS. WILLIAM BLAND-SIMPSON, St. Louis, Mo.

### YEAST.

Boil one handful of hops and two of wheat bran with 2 quarts of water for twenty minutes. Take off the fire and stir in quickly, while boiling hot, as much wheat flour as will make a stiff batter. Let this mixture stand until lukewarm, then add 1 tablespoonful each of sugar, salt, ginger, and 1 cupful of yeast. Let this stand in a warm place until it has fermented; pour into a stone jug and cork, at first, slightly, but after fermentation ceases, cork tightly and keep in a cool place.

MRS. EMIL L. BRAZIER, Litchfield, Ill.



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